



DPI COMMUNITY  
NUTRITION TEAM

# CACFP Today

VOLUME 22 / NO. 3 / June 2022

## CACFP Shout-Outs

The Community Nutrition Team (CNT) is excited to shout-out David White, the Operations Manager at Children's Outing Association (COA) Youth & Family Centers. White has been going above and beyond in his role by extending his duties to cover other tasks due to staffing shortages, including being a stellar stand-in cook. A fellow staff member of White's said, "he is always pleasant and has the meal prepared and delivered in a timely fashion to all the kiddos," and "he is always seeing the brighter side." The CNT thanks White for his great work and continued dedication to provide healthy meals to participants of the CACFP.



Complete the [CACFP Shout-Out Entry Form](#) for a chance to be featured in a future *CACFP Today* newsletter and DPI social media accounts, including Facebook and Twitter.

## New: *Growing Together* Newsletter

The new Wisconsin Farm to School/ECE and School Garden newsletter, [Growing Together](#) is brought to you by Rooted and the Wisconsin School Garden Network. The newly combined newsletter offers all the same great resources, grant opportunities, stories, and more that were previously published in separate newsletters. Sign up to receive the newsletter at the [Farm to School/ECE and School Gardens Newsletter Subscribe](#) webpage.



### FEATURED STORIES

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### SAVE THE DATES

**JUN 4, 2022**  
*National Cheese Day*

**JUL 1, 2022**  
*Updated Income Eligibility Guidelines Take Effect*

**AUG 19, 2022**  
*National Potato Day*

# WowButter – Meal Pattern Crediting Information

This clarification is being made to alert CACFP operators of information provided by the [National CACFP Sponsors Association Creditable Foods Directory](#), that incorrectly states WowButter may credit as a meat/meat alternate or a vegetable. This product does not credit as a vegetable and may only credit toward the meat/meat alternate component of the CACFP meal pattern.

## The USDA has issued the following statement for WowButter:

*“Nut and seed butters, to include soy nut butter, only credit toward the meats/meat alternates component in Child Nutrition Programs and do not credit as a vegetable. This product may credit based on the Soy Nut Butter content per serving (FBG yield: 2 tablespoons nut/seed butter provides 1 oz meat alternate).”*

WowButter credits as a meat/meat alternate based on the Product Formulation Statement (PFS) acquired by the product manufacturer. Typically, products that are described or identified as “spreads”, such as peanut butter spreads, are not creditable to the CACFP meal pattern due to their lack of standard identity in terms of their ingredients and product formulation. However, WowButter is creditable as a meat/meat alternate based on the manufacturer’s PFS that states the crediting information including the portion of creditable meat/meat alternate per ounce of the product.

In addition, the CNT advises program operators to check with their assigned DPI consultant on whether CACFP information obtained from resources outside the USDA or DPI is accurate and applicable to state specific requirements before communicating and implementing the information at their center.



Visit the [WowButter website](#) for additional information on this product.

## Happy National Dairy Month!

There is a good reason why dairy, specifically milk, is such a big part of the CACFP meal pattern. Dairy products contain many different nutrients including calcium, vitamin D, vitamin A, vitamin B12, phosphorus, and protein, just to name a few. Adequate consumption of these nutrients is critical to promote the healthy growth, development, and health maintenance of CACFP participants. There are many ways to celebrate and emphasize the importance of dairy this June. Start by encouraging participants to drink all their milk. Also, try incorporating different dairy products into your food program such as yogurt, different cheeses, or cottage cheese. If you already serve these products, try serving them in a different way such as serving cottage cheese topped with fruit, making a fruit or vegetable dip out of yogurt, or have a cheese sampling day at snack by offering a variety of cheeses for participants to choose from and serve with crackers or fruit. Refer to the [CACFP Meal Pattern](#) to ensure minimum amounts of creditable dairy products are being served.



Complete a June is Dairy Month Word Search on [Page 9](#).

# I Heard It Through the Grapevine

DPI Consultants have conducted hundreds of CACFP reviews and have seen agencies steer off the path of completing requirements correctly. Below is an incorrect or unnecessary process, and information on the correct way to complete the requirement.

**I Heard it through the Grapevine:** “When making combination dishes from scratch, such as a casserole or soup, we always use recipes found on popular recipe websites. These recipes do not include a specific serving size or CACFP crediting information, just the number of servings the recipe yields. Or sometimes we just combine various ingredients together without following a recipe.”

**CACFP Requirement:** When preparing combination dishes made from scratch, a standardized recipe that includes a specified serving size (portion) and CACFP crediting information per serving (how much the serving size contributes to the CACFP meal pattern) must be used. This information is required so staff know how much to serve to each participant for meeting the meal pattern’s minimum serving size requirements.

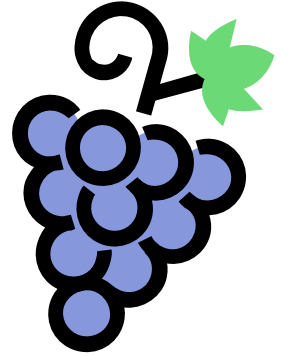
Serving creditable foods and minimum amounts for each meal component are both part of meeting CACFP meal pattern requirements. Combination dishes made from scratch need a standardized recipe to determine the needed serving size (portion) for each participant, how that portion meets CACFP meal pattern requirements (creditable food components and amount of each component), and whether additional foods must be served as part of the meal to meet the minimum amounts for each component.

Take, for example, cheesy broccoli soup. The amount of cheese in a portion of the soup must be known if serving it as a meat/meat alternate; likewise for broccoli if counting the soup towards the vegetable component. The portion size and meal pattern contribution information provided within a standardized recipe for cheesy broccoli soup will most likely show additional meat/meat alternate and vegetable food(s) must be served in this meal to meet the minimum serving size requirements for these components.

It cannot be assumed that because a non-standardized recipe contains creditable foods, i.e., the cheese (meat/meat alternate) and broccoli (vegetable) in the cheesy broccoli soup, that each portion contains the minimum required amount needed to meet the meat/meat alternate and vegetable component meal pattern requirements. Or, without a standardized recipe, the amount of each component per serving is unknown to determine if additional food(s) must be served alongside the soup to provide the minimum required amount for each component.

For more information on this topic, including links to websites with standardized recipes for CACFP, see [CACFP Training Spotlight: Recipes for Foods Prepared From Scratch](#).

If you have any questions about how you are completing a CACFP requirement, contact your [Assigned Consultant](#).



***Are you completing CACFP requirements because:  
“I heard from someone else this is the way to do it,”  
“That is the way I was trained,” or  
“We have always done it this way!”***

# Summer Favorites Featured Recipes From ICN's Child Nutrition Recipe Box



What better way to kick off summertime than with some tasty foods fit for the season? Try out these classic cookout favorites to welcome the Summer season to your center!

## Macaroni Salad

Recipe makes 25 Servings

### Ingredients:

- 1 gallon and 2 quarts Water
- 1 quart and 1 ¼ cups Whole Grain Elbow Macaroni
- 1 cup Low-fat Mayonnaise
- ¼ cup White Vinegar
- 1 cup Sugar
- 3 Tablespoons Mustard
- 1 ½ cups Fresh Red Bell Peppers, Diced
- 1 ½ cups Fresh Green Bell Peppers, Diced
- 2 Tablespoons Pimientos, Canned, Diced, Drained
- 2 ¾ cups Fresh Carrots, Shredded
- 1 ½ cups and 1 Tablespoon Fresh Celery, Diced
- 1 cup Fresh Red Onion, Diced
- ¼ teaspoon Salt
- ½ teaspoon Ground Black or White Pepper
- 1 teaspoon Paprika

### Instructions:

1. Heat water to a rolling boil.
2. Slowly add macaroni. Stir constantly until water boils again. Cook about 10-12 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well. Set aside for step 4.
3. Dressing: Combine mayonnaise, vinegar, sugar, and mustard in a small bowl. Stir well. Set aside for step 5.
4. Combine macaroni, bell peppers, pimientos, carrots, celery, onions, salt, and pepper in a large bowl. Mix well.
5. Pour dressing over vegetable and pasta mixture. Mix well.
6. Transfer macaroni salad to a larger pan or multiple smaller pans.
7. Serve immediately or if serving later, Cool to 40 °F or lower within 4 hours and hold at 40 °F or below.
8. Garnish with paprika.
9. Portion with 6 fl oz spoodle (¾ cup).

### Crediting Information:

¾ cup (6 fl oz spoodle) provides ¼ cup vegetable and 1 oz equivalent grains.



Visit the ICN's [Child Nutrition Recipe Box - Macaroni Salad](#) webpage for nutrition information and recipe instructions for 50 serving quantities of this recipe.



# Summer Favorites Featured Recipes From ICN's Child Nutrition Recipe Box (Cont.)



## Barbecued Chicken

Recipe makes 25 servings

### Ingredients:

- ½ cup and 2 Tablespoons Fresh Onions, Chopped
- 1 Tablespoon Paprika
- 1 ½ teaspoon Chili Powder
- 2 ¾ cups and 1 Tablespoon Catsup
- ½ teaspoon Garlic Powder
- ¾ cup Brown Sugar, Packed
- ¼ cup Worcestershire Sauce
- 1 teaspoon Ground Black Pepper
- 2 Tablespoon Salt-free Seasoning
- 12 Pounds Whole Chicken, Fresh or Frozen, Cut in 8 Pieces

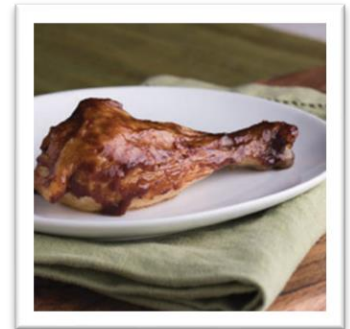
### Instructions:

1. Barbecue sauce: In a stockpot, combine onions, paprika, chili powder, catsup, garlic powder, brown sugar, Worcestershire sauce, black pepper, and salt-free seasoning. Simmer uncovered over medium heat for 15–20 minutes. Stir occasionally.
2. Set aside for step 4.
3. Place chicken on sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan-release spray. For 25 servings, use 1 ½ pans.
4. Brush barbecue sauce over chicken.
5. Bake uncovered:
  - Conventional oven: 425 °F for 45 minutes.
  - Convection oven: 375 °F for 30 minutes.
6. Bake until chicken browns slightly around the edges. If the chicken browns too quickly, cover with foil to slow the browning process.
7. Heat to 165 °F or higher for at least 15 seconds.
8. Transfer to a larger pan or dish.
9. Serve immediately or if serving later hold for hot service at 140 °F or higher.
10. Serve 1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back).

### Crediting Information:

1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back) provides 2 oz. equivalent meat.

Visit the ICN'S [Child Nutrition Recipe Box](#) website for additional recipes to try this Summer such as: [Fun Fruit Breakfast Pizza](#), [Zucchini Sticks with Red Sauce](#), [Roasted Potato Salad](#), and more.



Visit the ICN's [Child Nutrition Recipe Box – Barbecued Chicken](#) webpage for nutrition information and recipe instructions for 50 serving quantities of this recipe.

### Food For Thought Riddle For Kids:

*I may be green,  
I may be purple.  
I'm sometimes crunchy,  
and sometimes drinkable.  
What kind of fruit am I?*

See [page 10](#) for the answer.



# CACFP Meal Pattern FAQs

The CNT has provided many training sessions and opportunities for CACFP agencies to learn and ask questions about the program. DPI Consultants always document questions and answers so that the information can be shared with others who may also find it helpful. Below are a few examples of frequently asked questions DPI Consultants have been asked, and the provided answers.



**Q: Are home canned fruits and vegetables allowed?**

**A:** *No. Home-canned fruit or vegetable products are not allowed to be served in CACFP meals due to health and safety reasons because they may contain harmful bacteria even when there is no evidence of spoilage. However, home frozen fruits and vegetables are allowed. For example, when sweet corn or blueberries are in season (when it is the most economical to buy and tastes the best), you may freeze them for later use in the winter months when fresh corn or berries are not available or are very expensive.*

**Q: Does the first ingredient for corn chips have to be enriched or whole grain corn for them to be creditable?**

**A:** Yes, for corn chips and other tortilla chips to be creditable they must meet one of the following:

1. First ingredient is whole or enriched corn,
2. Product is enriched with vitamins and minerals, or
3. Product is treated with lime (nixtamalized). Look for one of the following phrases within the ingredients list that indicates the corn has been treated with lime (nixtamalized):
  - Trace of lime • Treated with lime • Ground corn with trace of lime
  - Ground corn treated with lime • Masa harina • Masa flour
  - Corn masa flour • Calcium hydroxide

**Q: If there is a doctor's note for a disability, can meals/snacks that serve almond milk be claimed?**

**A:** Yes, when there is valid medical statement on file for a disability (physical or mental impairment that restricts the diet) and the statement indicates that almond milk must be served in place of cow's milk to accommodate the disability, meals and snacks may be claimed. This is also the case when a different non-creditable non-dairy beverage (such as coconut, rice or oat milk) is requested to be served to accommodate a disability. The valid medical statement must be completed and signed by a Wisconsin State Licensed healthcare professional authorized to write medical prescriptions (physician, physician assistant or Advanced Practice Nurse Prescriber). A valid medical statement must include a description of the impairment (reason for request), how to accommodate the impairment and recommended substitutions.

**Q: Do all WIC Approved Cereals that meet the sugar limits count as whole grain rich?**

**A:** No. Not all cereals on the WIC Approved Cereals list are whole grain rich. When reviewing the list of WIC Approved Cereals in the [CACFP Reference Guide](#), the cereals that are WGR are identified with an asterisk (\*). Remember, cereals are WGR if the first grain ingredient is a whole grain, and the cereal is fortified.

**Find additional Q&As on the [CACFP Tuesday Talks](#) webpage under the "Q&As" column. Select Q&As from various CACFP topics including household size income statements, whole grain rich foods, creditable and non-creditable foods, and more!**



# USDA: New Guidance

Listed below are recent policy memos issued by the United States Department of Agriculture (USDA) and a brief summary of each one.

[Resource Notice: Child Nutrition Income Eligibility Guidelines \(2022-2023\)](#)

This notice announces the Department's annual adjustments to the Income Eligibility Guidelines to be used in determining eligibility for free and reduced-price meals and free milk for the period from July 1, 2022, through June 30, 2023.

[CACFP 04-2022: Question & Answer Guidance on the Final Rule, Child Nutrition Programs: Transitional Standards Effective July 1, 2022](#)

These questions and answers provide guidance for recently published transitional standards for milk, whole grains and sodium.

[CACFP 06-2022: Promoting Access to Voting through the Child Nutrition Programs](#)

This memorandum explains how FNS encourages all state agencies administering the child nutrition programs to provide local program operators with promotional materials, including voter registration and non-partisan, non-campaign election information, to disseminate among voting-age program participants and their families.

[Resource Notice: Comment Request – CACFP Information Collection](#)

This resource notice announces a reinstatement, with change, of a previously approved information collection that expired on February 29, 2020. Due to statute, FNS is still legally required to collect the data in this information collection.

[CACFP 07-2022: Consolidated Appropriations Act, 2022: Effect on Child Nutrition Programs](#)

This memorandum provides notice to CNP operators regarding Sections 740, 751, and 752 of Division A of the Consolidated Appropriations Act, 2022, enacted on March 15, 2022.

**COVID-19: Child Nutrition Responses – For the list of USDA issued responses check out our [Child and Adult Care Food Program COVID-19 Information](#) webpage.**



**Visit the [FNS Documents & Resources](#) website for a complete list of USDA policy memos and to download copies.**



**Important Reminder:  
JULY 1, 2022  
Updated Income  
Eligibility Guidelines  
Take Effect**

# CNT Staffing Updates

**We have two new Nutrition Program Consultants joining our team!**

**Jessica Hansen:** “Hi there! My name is Jessica, and I am from a tiny town (tiny as in ~1,000 people) in northern Iowa called Saint Ansgar. I moved to Wisconsin roughly two years ago to complete my dietetic supervised practice & master's program. I then accepted a position as a Registered Dietitian at Select Specialty Hospital in Milwaukee. After multiple community nutrition experiences during school, I am ecstatic to join this world again. When I'm not working or caring for my new puppy, I like to practice yoga, watch documentaries, try new restaurants & recreate recipes at home. With summer around the corner, you can find me reading at my pool, on long walks with my puppy, or on a patio enjoying some yummy food & drinks. I can't wait to meet everyone & begin this new experience!”



**Jessica Hansen**

**Lisa Kellner:** “Hello, I am Lisa Kellner, and I am from New Berlin, Wisconsin, which is about 15 minutes outside of Milwaukee. Previously, I worked with Milwaukee Public Schools for three years in the School Nutrition department as a Nutrition Technician. I was hired on to conduct kitchen assessments, on-site monitoring of food service programs, and supervision of school kitchen staff. In my free time, I love spending it with family and friends. Recently, I adopted two kittens and they have been my life. I am looking forward to meeting and working with everyone in Community Nutrition, and I hope to be a great addition to the team!”



**Lisa Kellner**

**Sadly, we have also said farewell to Shiela Coulton, who was the CNT's Operations Program Associate for the last 10 years. We wish you all the best in your future endeavors, Shiela!**

**Shiela Coulton:** “May 5, 2022, will be my last day with the Community Nutrition Team (CNT). After 10 years with the CNT, I will be starting a new journey on May 9th with the Career & Technical Education Team. It has been a privilege to work with you all. Keep up the great work and know that you are making a tremendous difference in people's lives.”





# CNT Personnel Directory

DPI Toll-Free Helpline.....1-800-441-4563

**Amanda Cullen, RDN, CD, Director.....(608) 267-9123**  
 Jennifer Heidenreich,  
 Public Instruction Supervisor.....(608) 266-5283  
 Amy Kolano, RD, CD, Coordinator,  
 Summer Food Service Program.....(608) 266-7124  
 Cari Ann Muggenburg, Auditor-Senior.....(608) 264-9551

## Nutrition Program Consultants

Tami Biordi.....(608) 267-2373  
 Lisa Calderone.....(608) 266-5763  
 Jessica Hansen, RDN.....(608) 224-5383  
 Lisa Kellner.....(608) 224-5341  
 Moryah Kemper, RD.....(608) 266-9982  
 Kim Musiedlak.....(608) 264-9542  
 Dana Reedy, RD, CD.....(608) 266-3874  
 Bridget Resse.....(608) 267-9122  
 Emily Rox.....(608) 266-9614  
 Mika Vuckovich, DTR.....(608) 266-3584

**Federal Aids and Audit Fiscal Unit.....(608) 266-3509 ext.4**  
 Federal and State Grants Program Fax.....(608) 267-9207  
 Jacque Jordee, Accountant.....(608) 267-9134  
 Najat Shorette, Accountant.....(608) 266-6856



**To find your agency's consultant, use our [CACFP Consultants by County Map](#) by clicking on your county.**

## June is Dairy Month Word Search

F A R M E R K C V C R Y Z F M C T  
 W Y B C C Y F R Y O G U R T I W A  
 E P U V R S X E Q S A U A Y L K E  
 M J T D R I V M B K X U M A K C N  
 Z D T V E C D A I R Y B D O Q R H  
 A S E Y G E R U R O J U N E R K N  
 Y O R U E C T U Y D Z Y D X C W T  
 D U O A E R L U C O W S Q G F A Z  
 K R O R Q E Q S R F Q W I G Z T S  
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 J M T N R D C H E E S E B G N J X  
 L J P G J V K Y N O I M Q K K Z U  
 X T Q W X F D H H J Z Y H M C E X  
 U W O Y P M F H Z K D C E I P J M



water  
 cows  
 sourcream  
 butter

farmer  
 dairy  
 yogurt  
 cheese

june  
 crem  
 icecream  
 milk

# About Us

CACFP Today is published three times per year by the Department of Public Instruction.

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June 2022 Wisconsin Department of Public Instruction

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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](mailto:program.intake@usda.gov)



**Food For Thought Riddle  
For Kids Answer: Grapes**

