



GENERAL REMINDERS

MENU'S:

1. When filling out your scannable/bubble menus, please make sure that you write each food item on the correct line. When we have to search for the correct food it slows down your claim process.
2. The USDA requirement for implementing the new meal pattern is well underway. Providers who have not transitioned to making all of the changes may be facing deductions within the next few months. We urge you to make sure that you are clear on what you can and can't serve under the new meal pattern requirements.
3. When choosing to serve a meat/meat alternate at breakfast in place of the bread/bread alternate, you must still serve a fruit or vegetable and fluid milk for the meal to be creditable. Below are two examples of creditable breakfasts, one using a meat/meat alternate and the other using a bread/bread alternate:

Scrambled Egg, sliced peaches, whole/1% milk
OR

WG Waffles, sliced peaches, whole/1% milk

TRAINING:

1. Did you know that the trainings for this year were all geared to help providers understand the new meal pattern requirements? At this time most of the training should be completed. Currently, we still have several providers who have only partially completed their annual training. If you are unsure whether you are done, please call the office and we will be glad to let you know if you completed your trainings.

Thank You to All Who Finished Their Trainings!

GENERAL REMINDERS Cont.

FOOD REVIEWS:

1. During the months of June through September we try to announce your food review due to providers taking vacations and field trips, however there are times when those visits might need to be unannounced. Please try to remember to either contact the office in advance so that we can notify your food monitor or if she has given you her number, call her directly. Some monitors travel far distances to visit you and it is helpful if they are notified that you will be closed on particular days.

Cold Peach Smoothie

Makes 6 servings for snack

Ingredients:

1 1/2 cups cold milk

1 1/2 cups vanilla yogurt

4 peaches, sliced (pits removed) or 3 cups canned peaches (packed in juice not syrup)

8 ice cubes

Directions:

Place all ingredients in a blender and blend first on slow, then increase power to high so that the ice cubes will be crushed into the liquid. Pour into cups and enjoy!

******When documenting this snack on your menus you should select/write peaches for the fruit and yogurt for the meat alternate as there is enough quantity of both of these ingredients for a creditable snack for six children.

Additionally, you must use the correct type of milk for the age group enrolled.



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