

CHILD AND ADULT CARE


3E'S OF HEALTHY LIVING *Food Program*
EDUCATION, EXERCISE AND EATING RIGHT

June 8, 2021

Embedded attachments with this issue

Refer to the COVID page for Updates

Your Texas Department of Agriculture (TDA) newsletter has returned, but the [SquareMeals COVID page](#) will still be your source for all COVID-19-related regulatory information. The most current information regarding program operations that have been modified due to COVID-19 will continue to be found on our Coronavirus page to ensure that TDA shares updates from the U.S. Department of Agriculture (USDA) in a way that is timely and consistent.



Texas Education Service Center's Live • Interactive • Virtual • Environment

JUNE 9 REGISTER

One Potato, Two Potato...Meal Count and Attendance & Meal Production Records - Documents in the DRP

Meal count and attendance records can be as easy as 1, 2, 3...or 1535, if you are using one of the right forms! This session is the perfect mash of anything worth counting as well as meal production record tips and tricks. We won't just talk about complete forms but when to mark them as well. From consolidating meal counts to the daunting (yet conquerable) world of electronic forms, join us to learn the ins and outs of programmatic regulations for the CACFP.

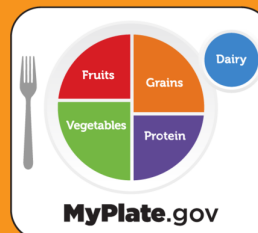
All registration information will come from your local ESC SFSP Specialist, so contact your ESC Region for assistance.

Link to the [LIVE Google Site](#) here for more information and resources, including the [PY21 schedule of events](#).

Opportunities and Resources

New Resources from TEAM Nutrition

Celebrate with Team Nutrition's free "My Plate" resources. Team Nutrition Schools and CACFP Organizations can receive free "Discover New Foods Decals". Resources can be downloaded from USDA [here](#).



Program Year Calendar

Keeping up with important dates has just gotten easier! The Program Year Calendar covers four of the main programs administered by the Texas Department of Agriculture, including the Child and Adult Food Care Program (CACFP), the National School Lunch and School Breakfast Programs (NSLP/SBP), and the Summer Food Service Program and Seamless Summer Option (SFSP/SSO).

These programs occasionally have overlapping deadlines and other information. Those items appear in the left most column. Items specific to each program appear directly under the given program abbreviation.

The new Program Year Calendar is now available on SquareMeals.org. It features deadlines and other reminders for the following programs:

- CACFP
- NSLP/SBP
- SFSP/SSO

To find the Program Year Calendar on SquareMeals.org, navigate to the relevant program and look under that

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Subscribe to National CACFP Sponsor's Association's Policy and Advocacy Email Group

As part of the Association's effort to keep you informed on policy and advocacy issues related to CACFP, you can now subscribe to the Policy and Advocacy Group. By subscribing, you will receive the latest information directly to your inbox. To subscribe, click [here](#), fill out the form and select "policy" at the bottom of the page.

Institute of Child Nutrition (ICN)'s Newly Updated eLearning Portal

Now you can [iLearn](#)... anytime, anywhere. Complete courses in multiple sessions at your pace. Check out ICN's first course in Spanish, *Nutrition 101*.

TDA Grant Available to Promote the 3E's of Healthy Living — Education, Exercise and Eating Right.

The Texas Department of Agriculture (TDA) is now accepting applications Establishing the 3E's (E3E) Grant! Eligible childcare centers and community organizations can apply for E3E grant funds to improve young children's health with nutrition and agricultural education and increased physical activity. E3E applications must be received by June 15, 2021. Please visit the [Grants page](#) for further details.

Four Steps to Food Safety: Clean, Separate, Cook and Chill

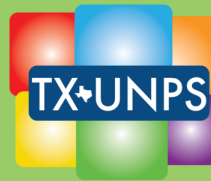
Cook: Cook to the safe internal temperatures.

- Food is safely cooked when it reaches a high enough internal temperature to kill the harmful bacteria that cause illness. Do not rely on color and texture to determine if a food is safe to eat.
- Use a food thermometer to make sure meat, poultry and egg dishes are cooked to a safe internal temperature.
- Download the COOK factsheet and safe minimum temperature chart and share with staff.

Application Updates

CACFP Budget Detail

Recent system issues affecting the accuracy of data in the Budget Detail have been resolved and the Budget Detail is once again functioning correctly as designed. Now that the Budget Detail issues have been resolved, CEs should review their budget to determine if it should be resubmitted for review by TDA. All Budget Detail amendments henceforth should be submitted as normal and will be reviewed per normal regulations and procedures.



CACFP Compensation Protocol

The Bureau of Labor and Statistics (BLS) has updated compensation amounts including those occupations that operate within the food programs. As a result, the CACFP Compensation Protocol, formerly known as the CACFP Taxable Income Program Protocol, has been updated and posted on Squaremeals.

Most occupational categories now reflect an increase in the maximum allowable compensation. However, some occupations reflect a reduced maximum allowable compensation. Please review the protocol to ensure your organization's food program compensation is within allowable compensation ranges.

Compliance

USDA Policy Memos

CACFP 11-2021, SFSP 07-2021 - *Collection of Race and Ethnicity Data by Visual Observation and Identification in the CACFP and SFSP* can be found [here](#).



Monitoring Activities

One of the infrequent activities day care home sponsors are required to perform as a result of provider monitoring activities is to place DCH providers in serious deficiency. Sponsors must have policies and procedures in place that are updated on a regular basis to address this issue. In view of this, as a part of the administrative reviews of DCH sponsors, TDA reviews and assesses compliance with implementation of the policies and procedures DCH sponsors have developed to address SD findings (inclusive of any resulting appeals) as part of the administrative review process, and will continue to remind CEs of the requirements that sponsors have of maintaining their policies and procedures related to SD findings, of reporting those findings to TDA as they are assessed, as well as reporting the results of any appeals. 7 CFR 226.6(m)(3)(ix) and 226.6(l)

Also, on April 19, 2021, the USDA issued a memorandum to provide guidance to State agencies and program operators on removing visual observation and identification as an allowable practice in obtaining race and ethnicity data from Child and Adult Care Food Program (CACFP) and Summer Food Service Program (SFSP) participants. The USDA will update FNS Instruction 113-1 to remove references to the collection of racial and

and ethnicity data, however. One possible alternative means may be to use enrollment forms to collect that information.



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