

CACFP Monthly Update

2026 Agreements are Open!!

Applications are due August 31, 2025.

This is a hard deadline; no extensions will be granted.

Summer 2025 Virtual Open CACFP Office Hours

Aug. 5, 9-10 a.m.- Alissa

Aug. 12, 2-3 p.m.- Alissa

Aug. 19, Noon-1- Troy

Aug. 26, 9- 10 a.m.- Alissa

The Maine CACFP Team will host virtual office hours once a week at various times using Microsoft Teams. It is the same link for each meeting:

https://teams.microsoft.com/l/meetup-join/19%3ameeting_YWEyYmEyYTA%20NTI4OC00NTM1LWI0NTktZDlhZTE0M2UxMzhl%40thredad.v2/0?context=%7b%22Tid%22%3a%22413fa8ab-207d-4b62-9bcd-ea1a8f2f864e%22%2c%22Oid%22%3a%22f06e4e4b-449b-4428-9291-1ba3613853f7%22%7d

Meeting ID: 260 659 839 512 5

Passcode: PY3Jq9bt

Dial in by phone

[+1 207-209-4724](tel:+12072094724), [648622090](tel:+1648622090)# United States, Portland

[Find a local number](#)

Please get in touch with your assigned Agreement Reviewer with any questions!!

Announcements from Team Nutrition

Team Nutrition supports U.S. Secretary of Agriculture Brooke Rollins' guiding principle to "Strengthen strategies to encourage healthy choices, healthy, outcomes, and healthy families."

Team Nutrition updated the following training resources for the Child and Adult Care Food Program (CACFP):

- Serving Adult Participants in the CACFP:
 - CACFP Halftime Webinar Recording in [English](#) and [Spanish](#)
 - Training Worksheet in [English](#) and [Spanish](#)
 - Sample Meals for Adults Poster in [English](#) and [Spanish](#)
- Serve Tasty and Healthy Foods in the CACFP Sample Meals for Children 6-12 and 13-18 in [English](#) and [Spanish](#)

New Food Yields Available

New food yields were added to the [Food Buying Guide for Child Nutrition Programs \(FBG\) Interactive Web-based Tool](#) and the [FBG Mobile App](#)! Program operators can use these Team Nutrition technical assistance resources to offer meals that meet the CACFP meal pattern requirements.

The following new foods are now available in the FBG: Crushed pineapple, pineapple chunks, pineapple tidbits, dried mangoes, açai puree, dragon fruit (pitaya), and chopped romaine lettuce.

Stay tuned for additional yield data releases coming soon. Explore the [Food Buying Guide](#) today!

Order Team Nutrition Materials in Print

State agencies, program operators, and sponsoring organizations that participate in USDA's Child Nutrition Programs can request free copies of [Team Nutrition materials](#), such as the resources below, while supplies last.

- [Make Today a Try-Day! Poster and Sticker Set](#)
- Team Nutrition Resource Catalog for CACFP and SFSP in [English](#) and [Spanish](#)

State agencies are encouraged to share this announcement with program operators and any others interested in this topic.

Questions about this announcement may be sent to TeamNutrition@USDA.gov.

2025 Admin Reviews Best Practices:

- Written reminders on every refrigerator in each classroom, what the temperature should be, and that anything placed in the fridge needs to be labeled and dated.
- Handwashing before lunch while reading a book. One staff member reads to the children, while another staff member supervises handwashing.
- Staff ask children what they would like to see on the menu for the upcoming month.
- Site monitoring tracking sheet
- Children have their water bottles with their names on them. Staff carry water bottles in and out, utilizing a milk crate.
- Posting portion menus in the parent entry as the “posted menus”.
- Setting an alarm on phone or tablet at each meal and snack as a reminder to take meal counts during the meal service.
- Tracking meal counts and attendance separately, but on the same form.
- Completing the financial tracking workbook before submitting a claim for reimbursement. Reimbursement is the “incentive” to log the receipts and labor information.
- Shelf-Life List, Inventory List, First In-First Out

2025 Admin Reviews Common Review Findings:

- Not purchasing enough milk- CACFP Reviewers look at the receipts for the month of review and add up the total number of ounces of milk purchased and compare with (total meal counts x 5oz).
- Monitoring forms not being completed fully or missing 5-day reconciliation forms
- Missing Child Nutrition Labels or Product Formulation Statements for commercially processed foods purchased and served.

Documenting Processed Products- Child Nutrition Labels and Product Formulation Statements:

CACFP program operators are responsible for ensuring that meal pattern requirements are met. This includes maintaining documentation that demonstrates how processed food items, such as chicken nuggets, commercially prepared entrees such as lasagna, and processed meat products including meatballs, that are not found in the [Food Buying Guide for Child Nutrition Programs](#), meet the requirements for the CACFP. Child Nutrition (CN) labels and manufacturer's Product Formulation Statements (PFS) are documents that provide a way for a manufacturer to demonstrate how a processed food product contributes to the meal pattern requirements. Detailed information regarding CN labels and PFS is available on the National CACFP Association's website [here](#). When CACFP operators use processed food items that require a CN label or PFS, operators need to keep a file of these documents along with other required CACFP documentation. CN labels and PFS must be for the same product that is being purchased and served. For example, Tyson Foods makes a variety of chicken nuggets and Gorton Foods makes a variety of fish sticks; however, only a few of these products have CN labels or PFS. Make sure the products being purchased have CN labels or PFS. Processed items or commercially prepared mixed component dishes that should have a CN label or PFS and don't have this documentation are not creditable and any meals in which they are served may be disallowed.

UEI Reminder

All sponsors must have a registered UEI number to participate and receive payments in the CACFP program. The UEI number has replaced the DUN number.

Please be aware that organizations must renew their UEI number registration annually.

Last year, UEI numbers were required, and the numbers were submitted to us. This year, your UEI number will be checked through SAM.gov by us before your application can be approved. A couple of things to remember:

First Step – UEI ID is issued.

Second Step – UEI ID must be registered. You must have an "Active Registration".

If UEI numbers cannot be confirmed in SAM.gov, you will receive an email requiring a picture to be sent to us for confirmation.

If you did not allow your UEI information to be publicly viewed, you will need to supply a picture showing us that your UEI is registered on the SAM.gov website.

For more information about UEI numbers, as well as assistance with UEI number issues/problems, please visit the SAM.gov Help page: <https://sam.gov/content/help>

Upcoming CACFP Trainings

ICN Live Training Webinars: <https://ilearn.theicn.org/learn>

To register for training, sign into your ICN iLearn account and navigate to the CACFP Dashboard. You will find the following trainings under “Upcoming Webinars”

Innovative Menu Planning in the CACFP

August 19 2025, 3 pm EST

Integrating Plant-Based Meat Alternates in the CACFP

September 16 2025, 3 pm EST

Pre-Recorded- Beat the Heat with Cool Eats: Cold Food Menu Planning

<https://theicn.docebosaas.com/learn/courses/539/cacfp-beat-the-heat-with-cool-eats-cold-food-menu-planning-june-2025>

National CACFP Association Training:



Sweet Changes Ahead: Preparing for CACFP's Sugar Rules

Thursday, September 18 | 2:00 pm - 2:30 pm Eastern

Effective October 1, 2025, CACFP regulations are moving to ADDED sugar limits for breakfast cereals and yogurts. Be in the know on how to prepare for the transition and calculate the new added sugar limits. Learn what this means for product selection, menu planning, and staying in compliance, so you can confidently serve nutritious meals to children in your care.

1. Learn how to use the Nutrition Facts Label to identify added sugars for breakfast cereals and yogurt.
2. Evaluate breakfast cereals and yogurts to see if they meet the added sugars limit.

Earn a certificate for 0.5 CEUs, Specialty 2 for attending this Zoom webinar.

Presented By: Melinda Nguyen, MS, RDN, LD, Nutrition Education Specialist, National CACFP Association

<https://info.cacfp.org/ap/Events/Register/07FXz5EcxCwCR>



Sprouting Success: Celebrate Farm to CACFP Week

Wednesday, October 15, 2025 | 2:00 pm - 2:30 pm Eastern

NCA is excited to help you celebrate with resources to get you started. Wondering how to participate? It can be as simple as sharing a newsletter with parents, planning an educational activity with your kids, or creating an interactive experience like starting a garden. Chances are, you're already doing something that ties into Farm to CACFP!

Join us to discover ways to grow your participation and access fresh ideas and resources for inspiration.

1. Learn more about Farm to CACFP and how you can get involved.
2. Access helpful resources to "sprout" your Farm to CACFP efforts.

Earn a certificate for 0.5 CEU, Specialty 3 for attending this Zoom webinar.

Presented By: Melinda Nguyen, MS, RDN, LD, Nutrition Education Specialist, National CACFP Association

<https://info.cacfp.org/ap/Events/Register/YEFOG3NfNCzCK>

Recipe of the Month

Recently, the National CACFP Sponsors Association provided a free training on “Dips in the CACFP.” Below are some of the recipes from the training!



Fruit Salsa USDA Recipe for CACFP

Our Fruit Salsa recipe provides sweetness with a kick from its combination of fresh jalapeños, pineapples, red bell peppers, and diced peaches.

CACFP CREDITING INFORMATION

$\frac{3}{4}$ cup (3 fl oz spoodle) provides $\frac{1}{8}$ cup vegetable and $\frac{1}{4}$ cup fruit.

https://www.cacfp.org/assets/pdf/Fruit-Salsa_25-50/

- Child Care Centers
 - [Corny Salsa with Tortilla Chips](#)
 - [Black Bean Hummus](#)
 - [Refried Beans](#)
 - [Savory Yogurt-Hummus Dip with Veggies](#)
- Family Child Care Homes
 - [Corny Salsa with Tortilla Chips](#)
 - [Baba Ghanoush](#)
 - [Yogurt-Ranch Dip](#)
 - [Tamir's Pizza Party Dip](#)
 - [Beanie Dip](#)
 - [Savory Yogurt-Hummus Dip with Veggies](#)

Opportunity for Childcare centers to Participate in “Apple Crunch Day”!



What is Maine Apple Crunch Day?

October 15, 2025, marks Maine's first **Apple Crunch Day**! This fun event promotes fresh, local food in school cafeterias and teaches students where food comes from---and the immense benefits that coincide with sourcing our food locally.

This event is a great way for schools and communities to kick off their fall by celebrating and supporting Maine producers!

How do I participate in the Apple Crunch?

Participating can be as simple or complex as you want to make it! At noon on Wednesday, October 15th, schools and communities across the state will crunch into a local apple at the same time, creating a resounding collective CRUNCH!

Why Apples?

Apples are the top purchased local item by schools in Maine! Our state has a wonderful bounty and variety of apples to purchase.

Registration and resources coming soon! For any questions email Katie.Knowles@maine.gov

Head Start Only:

Head Start Funding: Nutrition and Healthy Eating for Children and Families

[Access Funding Announcement](#)

The Administration for Children and Families released a funding announcement. The one-time supplemental funds are available to promote nutrition services and healthy eating for children and families enrolled in Head Start programs. Allowable expenses include, but are not limited to, Farm to ECE related activities (e.g., local procurement, gardens), breastfeeding support (e.g., breastfeeding friendly spaces), nutrition and breastfeeding education, and staff training and education. The deadline for applying is no later than Friday, August 22, for priority, and applications will be reviewed on a rolling basis.

Webinar: Head Start Funding for Nutrition and Healthy Eating for Children and Families

Monday, August 4, 2025
12:00 PM – 1:00 PM ET

[Register for Webinar](#)

In this webinar, deepen your understanding of the recently released Program Instruction, ACF-PI-OHS-25-02 [One-time Supplemental Funds for Nutrition and Healthy Eating for Head Start Children and Families](#). This webinar outlines the process for Head Start grant recipients to request supplemental one-time funds to promote nutrition services and healthy eating for enrolled children and families. It also assists programs in determining allowable uses of funds to meet program needs. Visit the new [Nourishing Futures with Healthy Eating and Nutrition webpage](#), which provides helpful information and ideas for using these funds to strengthen nutrition services for children and families. Resources include a showcase of exemplary nutrition services across the country. Explore some examples of what a comprehensive approach to nutrition and healthy eating can look like in Head Start settings, from urban New York to arctic Alaska.

August 2025

Daycare Home Sponsors Only:

Disbursement Reports should now be sent to Troy:

Troy.Fullmer@maine.gov

Doing something great?! Please share it!

Please send us any exciting news, events, or recipes happening at your sites/centers, and we will share them in our CACFP Monthly Update!

Past CACFP Monthly Updates are available here:

<https://www.maine.gov/doe/schools/nutrition/cacfpmonthlyupdates>