

## Program Reminders

### Check for Errors in KidKare Before you Send your Claim

Before you click “send” to submit your monthly claim in KidKare, be sure to check your claim for errors or you may lose out on your reimbursement or even be cited for overcapacity. Common errors include recording meal time as A.M. instead of P.M. (and vice versa) and recording meals for children who were not in attendance.



Claiming children by mistake can show you as overcapacity and put you into Serious Deficiency status, risking termination. To review your claim in KidKare before you send it, go to **Reports>Meals and Attendance> Claimed Foods and Attendance** and carefully look over your claim. If you see any errors, please call or email us immediately and we will do our best to assist you.

## Policy Updates

### New Meal Pattern Implemented 10/1/2017

Now that the New Meal Pattern is in full swing, be sure to view your **Claim Summary & Error Report** in KidKare to check for errors and/or warning messages pertaining to the updated meal pattern changes. To view the report (after processing occurs) go to **Reports>Claim Statements>Claim Summary & Error**. Remember that the USDA has granted a transition period so carefully read all warning messages on your Claim Summary & Error Report before they become disallows! As always, any required meal components missing from a meal will be disallowed.



### Winter Holidays

#### Holidays:

Winter Break—December 25th & 26th  
New Years - January 1st

#### November Claim Deadlines

Web Kids: **Submit** by December 1st

Scan Forms: **Must Be Received by December 5th**  
(Late Scan Forms will not be accepted!)

Enrollment Forms: **Received** by December 5th

Continuing Development, Inc. (Choices for Children) is an equal opportunity provider.

## New Meal Pattern News



### Nutrition Requirements for Fluid Milk and Fluid Milk Substitutes

#### One Year Old Children

Beginning October 1, 2017, one year old children must be served unflavored whole milk. This is consistent with recommendations from the National Academy of Medicine. Additionally, breastmilk is considered an allowable fluid milk substitute for children of any age if a mother chooses to breastfeed her child past one year of age.

#### Children Two Years Old and Older

Milk served to children two years old and older must be low-fat or fat-free. Whole milk and reduced-fat (2 percent) milk may not be served to participants two years of age and older. This rule has been in effect since September 15, 2011.

#### Non-dairy Beverages as Fluid Milk Substitutes

Fluid milk is the number one source of calcium. It is also fortified with vitamin D and other vital nutrients, including protein, phosphorous, vitamin A and some B vitamins important for the healthy development of children.



In the case of children who cannot consume fluid milk due to special dietary needs, personal preference, or religious reasons (in instances where it is not a disability), the provider may serve non-dairy beverages in lieu of fluid milk. **Non dairy beverages must be nutritionally equivalent to milk and meet the nutritional standards for fortification of calcium, protein, vitamin A, vitamin D, and other nutrients to levels found in cow’s milk.**

Parents or guardians must provide a written request for the nondairy milk substitution that is nutritionally equivalent to fluid milk (see **Parent Request Form for Non-Dairy Milk Substitute on our website at [www.choices4children.org](http://www.choices4children.org) under Child Care Food Program Forms**). Non dairy milk substitutes are at the option and the expense of the day care home provider. If a nondairy milk substitute is served that does not meet the nutritional standards of milk then the meal is not reimbursable.

#### The following milk substitutes are considered

##### “nutritionally equivalent” to milk:



Commercial/Pasteurized Goat milk

8th Continent Soymilk

Pacific Natural Foods Ultra Soy

Kikkoman PEARL Organic Soymilk

Walmart Great Value Soymilk

A **Medical Statement** is required for nondairy substitutions (due to a disability) that do not meet the nutritional standards of cow’s milk. The Medical Statement must be completed and signed by a licensed physician, nurse practitioner or physician’s assistant. **The Medical Statement can be found on our website at [www.choices4children.org](http://www.choices4children.org) under Child Care Food Program Forms.**

**CONGRATULATIONS!**

**Providers of the Month**

**SENECA HILL  
MELANIE LEON**

# Minute Menu Magic



√ must serve 1 whole grain-rich item per day				
		BREAKFAST		All Day with
	Corn Tortillas√			MELANIE LEON
Strawberries	<b>Onions and Peppers</b>	Oranges	<b>Honeydew Melon</b>	Pears
Yogurt	<b>*Scrambled Tofu</b>	Almond Blueberry Muffins	<b>String Cheese</b>	Life Cereal
1% Milk	1% Milk	1% Milk	<b>1% Milk</b>	1% Milk
SNACK				
<b>*Orange-Infused Parsnips</b>	Fruit Smoothie	Baked Potatoes	<b>Sliced Apples</b>	HM Vegetable Soup
1% Milk	Baking Powder Biscuits	with Cheddar Cheese	<b>Graham Crackers</b>	Whole Grain Crackers √
Lunch with		LUNCH/DINNER		
<b>SENECA HILL Great Northern Beans</b>	HM Chicken Vegetable Soup	Salisbury Steak	<b>Whole Roasted Chicken</b>	Pan-Fried Fish
<b>Okra</b>	Kale, Turnips & Onions	Carrots	<b>Butternut Squash</b>	<b>*Squash &amp;</b>
<b>Bananas</b>	Asparagus	Red Grapes	<b>Mangos</b>	<b>Apple Casserole</b>
<b>Brown Rice</b> √	Egg Noodles	Wh. Wheat Cous Cous √	<b>Quinoa</b> √	Crusty French Rolls
<b>1% Milk (6)</b>	1% Milk (6)	1% Milk (6)	<b>1% Milk (6)</b>	1% Milk (6)



<b>W E E K L Y  G R O C E R Y  L I S T</b>	<b>Refrigerated</b> 1% Milk Flavored Yogurt Extra Firm Tofu Cheddar Cheese String Cheese  <b>Meat</b> Ground Beef Whole Chicken  <b>Packaged</b> Whole Grain Crackers Graham Crackers Egg Noodles WW Cous Cous Life Cereal Brown Rice Quinoa Almonds Crusty French Rolls Great Northern Beans Cream of Wheat Corn Tortillas WW Cous Cous	<b>Produce</b> Oranges Asparagus Carrots Pears Red Grapes Mangos Blueberries Grapefruit Kale Apples Winter Squash Turnips Parsnips Bananas Strawberries Honeydew Melon Butternut Squash Onions Okra Red Onion Garlic Red Peppers Potatoes  <b>Frozen</b> Orange Juice Fish Fillets	<b>*Squash-Apple Casserole</b> 2 1/2 C Winter Squash, sliced      1/2 tsp. Nutmeg 1 1/2 C (cooking) Apples, sliced      1 tsp. Cinnamon  Alternate layers of squash and apples in an 8" X 8" pan; end with apples. Sprinkle spices over top layer. Cover with foil, Bake for 45-60 minutes, until squash is tender. Serves 6, 3-5 years. <i>Source: Mealtime Memo</i>	
	<b>*Orange-Infused Parsnips</b> 1 lb. Parsnips, peeled and cut into chunks 2 C Orange Juice      Pinch of Salt  Combine all in a saucepan; simmer until the juice is nearly entirely reduced and syrupy, about 30 minutes. Serves 8, 3-5 years <i>Source: Family Fun Magazine</i>			
<b>*Tofu Scramble</b> 1/2 C Red Onion, finely chopped      1/8 tsp. Turmeric 1/4 C Red Bell Pepper, finely chopped      Salt to Taste 1 clove Garlic, minced      2 T Chicken-Style 2 tsp. Olive oil, divided      Seasoning 14 oz. package Extra Firm Tofu				
Place onion, red peppers and garlic in a fry pan with 1 tsp. oil and sauté on med-high heat. Remove from heat when onions begin to change color. Set Aside. In a bowl, crumble the tofu and mix in seasonings. Pour remaining oil into a fry pan and heat over med-high heat. Pour tofu on oil and stir. Continue to stir every minute or so until tofu begins to become firm around the edges. Gently fold in onions, red peppers and garlic. Serve with salsa if desired. Serves 6, 3-5 years. <i>Source: www.veganyummies.com</i>				

