Quality Care Services, Inc.CACFP Nutrition News

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WHAT'S NEW WITH QUALITY CARE?

Our Claim due date is **early** this month! Make sure your May claim is in the office no later than June 10th.....Be sure to double check enrollments and get them in the mail with your claim. Thank you!!

Our review is coming...

- Per your provider agreement with CACFP you must allow representatives (with proper photo identification) from KSDE to enter your home, announced or unannounced to review CACFP operations and records during normal hours of child care operation.
- ♦ Be sure your mealtimes are current especially with school and summer changes.
- With summer actives be sure to serve meals at scheduled times or notify the office of daily changes.
- Be sure to double check whole grains, yogurt and cereal sugar limits as well as proper milk types being offered.
- If you have not already attended our CACFP Training this year be sure to call the office and schedule for one of the Face-to-face Trainings listed below or contact Janet to get on the online roster.

No Name No Claim?

Attendance and Menu Tips
Paper and Electronic

- Providers name must be on all the menus. Month/year
- Infant name must be on all the Infant menus.
- Providers name must be on all attendance records.
- Children's first and last name's on attendance.

You need to be sure to follow these tips, even if it is an electronic claim. We have received several claims without the above mentioned information. When and if an Auditor looks at your claim without the names at the top of the pages the meals could be disallowed.

Training!!

Only 1 face to face left this year.

Call to put your name on either the online or face to face roster.

Growing Healthier Futures with the CACFP

All training is 6:30-8:30

 Thurs. June 7th Emporia K-State Extension Office 2632 US-50

<u>Online</u>

As soon as it becomes available

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Welcome
New Providers!

Tabitha Chambers
Gayla Marshall
Samantha Rhoads
Cheyenne Magsam
Bethany GwinupSeaton
Marcene Christian
Brianna Connaghan
Billie Aaron

Claims are Due:

All claims are due by the **5th** of the month. They are considered late by the **10th** any claims "**late**" may result in delayed payments. At the end of the month—be sure to **sign each page** of your claim!

REMINDER

E-mail or call with any meal time changes.

Preschool & School Age Exceptions:

School Age Exceptions may be used during the school year. Preschool exceptions can only be used during the lunch period 11-1, not for school out days. If you have questions please contact the office prior to use.

June is

- Dairy Month
- Papaya Month
- ⋄ Turkey Lovers Month
- ⋄ Fresh Fruit and Vegetable

Egg Day(June 3)
<u>Cheese Day</u> (June 4)
<u>Chocolate Ice Cream Day</u> (June 7)
<u>Herbs& Spices Day</u> (June 10)
Kitchen Klutzes of America Day(June 13)
Eat Your Vegetables Day(June 17)
International Picnic Day(June 18)
<u>First Day of Summer</u> (June 21)
For idea's and recipes visit the website below: https://food.unl.edu/june-food-calendar



Cook's Corner

Crunchy Hawaiian Chicken Wrap

Ingredients

1 cup sugar

- 1 cup light mayonnaise
- 3/4 cup white vinegar
- 1 tbsp. + 1 tsp. poppy seeds
- 2 tbsp. onion powder
- 2 tbsp. garlic powder
- 2 tbsp. chili powder
- 2 quarts fresh broccoli, shredded
- 1 quart + 1 cup fresh carrots, shredded
- 2 1/2 cups fresh baby spinach, chopped
- 1 1/4 cups canned crushed pineapple, drained
- 2 quarts + 2 1/2 cups frozen, cooked diced chicken, thawed, 1/2" pieces
- 25 whole-wheat tortillas, 10"

Serves 25

Directions

- To make dressing, combine mayonnaise, vinegar, sugar, poppy seeds, onion powder, garlic power, and chili powder. Mix well. Refrigerate at 40°F.
- Combine broccoli, carrots, spinach, and pineapple. Mix in dressing and chicken.
- Portion filling with No. 6 scoop (2/3 cup) onto center of each tortilla. Roll in the form of a burrito and seal. Cut diagonally in half.

Meal Pattern Contribution:

1 wrap (two halves) provides

- 2 oz equivalent meat
- 1/2 cup vegetable
- 1 3/4 oz. equivalent grains



Adapted from: http://www.theicn.org/USDA_recipes/cc_recipes/F-12rCC.pdf