



Public Health
HEALTH AND HUMAN SERVICES

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Secretary


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Director, Division of Public Health

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CACFP 16-14

Memorandum

To: Institutions Participating in the Child and Adult Care Food Program

From: Arnette Cowan, Head 
Special Nutrition Programs

Subject: Taking Food Components Off-site in the At-Risk Afterschool
Component of the Child and Adult Food Care Program

The purpose of this memorandum is to extend to the at-risk afterschool component of the Child and Adult Care Food Program (CACFP) the flexibility to take certain food items off-site. This flexibility is currently permitted in the Summer Food Service Program (SFSP) and National School Lunch Program (NSLP). Due to the nature of the at-risk afterschool component of the CACFP and its similarities with the SFSP and NSLP, this allowance only applies to the at-risk afterschool component of the CACFP.

Similar to all Child Nutrition Programs, meals served in the CACFP are intended to be consumed in settings where organized groups of eligible children and adults are gathered to eat. This means that meals must be consumed on-site in order for the meal to be reimbursable. If meals are consumed off-site, such as during a field trip, the CACFP institution or facility must first receive State agency approval. Failure to meet this “congregate feeding” requirement will result in the disallowance of meals and may lead to a determination of serious deficiency in the Program.

However, the Food and Nutrition Service (FNS) recognizes that some children, for a variety of reasons, may want to save some food items to eat at a later time. For this reason, and due to the similar nature of the CACFP’s at-risk afterschool component with the SFSP and NLSP, CACFP at-risk afterschool institutions may now allow children to



take one vegetable, fruit, or grain item off-site to eat at a later time. The food item a child takes off-site must be from the child's own meal or snack, or left on a share table by another child who did not want it. Please see SP 41-2016, CACFP 13-2016, SFSP 15-2016 "The Use of Share Tables in Child Nutrition Programs" (http://www.fns.usda.gov/sites/default/files/cn/SP41_CACFP13_SFSP15_2016os.pdf) for more information about share tables.

CACFP at-risk afterschool institutions do not need State agency approval prior to implementing this flexibility. But, CACFP at-risk afterschool institutions must ensure that allowing food items to be taken off-site is in compliance with local and State health and safety codes.

FNS encourages at-risk afterschool institutions to use this flexibility to increase children's consumption of vegetables and fruit, and help reduce potential food waste in the CACFP. It is important to note, though, that at-risk afterschool institutions must have the capacity to monitor the site when food items are being taken off-site to prevent any food safety or integrity issues from arising. If a State agency determines during a review that there is not adequate oversight, and therefore, an increased risk of food safety and integrity issues, then the State agency may prohibit the individual at-risk afterschool institution from using this flexibility. The State agency's decision to prohibit an at-risk afterschool institution from allowing food items to be taken off-site is not an appealable action.

If you have questions, please contact the State agency employee assigned to your region.

c: SNP Staff

tofu with 37 grams of protein will have 7.28 quarter-cup servings per pound and provide 7.25 ounces of equivalent meat alternate for Food-based Menu Planning requirements.

Implementation Dates for CACFP

Centers and day care homes are not required to comply with the updated CACFP meal pattern requirements until October 1, 2017. For more information on early implementation of the updated CACFP meal pattern requirements, please refer to memorandum SP 42-2016, CACFP 14-2016, *Early Implementation of the Updated Child and Adult Care Food Program Meal Pattern Requirements and the National School Lunch and School Breakfast Programs' Infant and Preschool Meal Patterns*, June 24, 2016. http://www.fns.usda.gov/sites/default/files/cn/SP42_CACFP14_2016os.pdf

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c: SNP Staff

Attachment

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Food Buying Guide Specifications for Tofu and Soy Yogurt

1.Food As Purchased	2.Purchase Unit	3.Servings Per Purchase Unit	4.Serving Size per Meal contribution	5.Purchase Units for 100 Servings	6.Additional Information
Tofu, commercial* <i>With minimum of 5 grams of protein per 2.2 ounces by weight (37 grams of protein per pound)</i>	Pound	7.28	¼ cup or 2.2 oz by weight (1 oz meat alternate)	13.7	½ cup (4.4 ounces by weight) of tofu x 7.28 quarter cups divided by 16 ounces per pound = 2.00 ounces of equivalent meat alternate
Yogurt, soy, fresh <i>Plain or Flavored Sweetened or Unsweetened - Commercially-prepared</i> <i>No minimum protein level required</i>	32 oz container	8.00	1/2 cup or 4 oz yogurt (1 oz meat alternate)	12.5	
	32 oz container	5.33	¾ cup or 6 oz yogurt (1-1/2 oz meat alternate)	18.8	
	32 oz container	4.00	1 cup or 8 oz yogurt (2 oz meat alternate)	25.0	
	4 oz cup	1.00	One 4 oz container yogurt (1 oz meat alternate)	100.0	
	6 oz cup	1.00	One 6 oz container yogurt (1-1/2 oz meat alternate)	100.0	
	8 oz	1.00	One 8 oz container yogurt (2 oz meat alternate)	100.0	