

# Nutrition Updates

A Healthy Start for Life!

May 2023

May is a month full of celebration and a time to appreciate others. May 12<sup>th</sup> is National Provider Appreciation Day. We at CDA wish to express our gratitude for all the time and energy you devote to nurturing children. Visit CDA's website at <u>www.cdasd.org</u> on May 8<sup>th</sup> to print your CDA Provider Appreciation certificate and view a special video from our Nutrition Staff. May 14<sup>th</sup> is Mother's Day and a day to honor all the Mother figures who help us grow and thrive. May 29<sup>th</sup> is Memorial Day, a day to honor those who have given their lives in service for this country. CDA offices will be closed on this federal holiday.

# **IMPORTANT:**

• All waivers to the Covid-19 Public Health Emergency are set to expire on June 30, 2023. This means prepandemic rules will apply, including.

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- Virtual Monitoring. Will resume-in-person as of July <u>1st</u>. Remember to call the office when you are not claiming a meal or do not have children present.
- The **Tier 1 & Tier 2** reimbursement rates will be in effect. The new rates will be published by USDA in the Federal Register in July.
- The 1 year national "Keep Kids Fed Act", adding an additional **ten cents per meal will expire**. Currently a Bill has been introduced to the House of Representatives asking to extend the additional ten cent reimbursement.

# **UPDATES & REMINDERS:**

- An email with the instructions for the 2023 Annual Training was send to you. There are resources and a certificate that you can print at the end of the training. If you have not received this email, contact the office.
- You now have some additional options for your processed food purchases of chicken tenders, fish sticks and corn dogs. While at the store, purchase these products with the **CN label** on the package, and keep the packing (or photo or photocopy) to show to your Monitor at your visit. We still do not credit processed foods such as frozen pizza, frozen burritos, and frozen mixed meals. Your annual training has updated CN label guidance.
- New Day Care Licenses should be sent to the CDA office if you moved, changed your capacity or your

# Mango and Black Bean Salad

### Ingredients

- 1 (15 oz.) can black beans, rinsed and drained 2 cups frozen mango chunks
- 2 cups frozen mango chunks, thawed
- ¼ cup green onion
- ¼ cup chopped red bell pepper
- 2 tablespoons fresh lime juice

name changed.

- If you change your email address or your contact phone number, notify CDA so your file can be updated.
- In April, 52 Day Care Homes received virtual unannounced meal audit visits from your Monitors. Biannually every CACFP Food Program receives a State Review to ensure integrity in the program. You all did a wonderful job with electronic claiming up to date, nutritious meals served to the children and complying within the regulations. Great work Providers for representing all Providers, great work Monitors and Office Staff for regularly training and supporting the Provider's success.
- Food combinations that are the same food cannot be counted twice in the same meal. For example: sliced tomatoes and tomato sauce cannot count as 2 items in the same meal. Even though they are different texture, it is considered serving tomatoes twice.

# **APPRECIATION POEM**

You see their smiles, you wipe their tear. You are the one that's always near. You hold their hands, you see them grow. They learn so much from you, you know. You keep them safe while they explore. You are the one that they adore. You know they need the time to play. You keep them busy every day. So here is a great big "Thanks!" to you. For all the amazing things you do! - Author Unknown

- 2 tablespoons 100% orange juice
- 1 tablespoon chopped fresh cilantro
- <sup>1</sup>/<sub>2</sub> teaspoon chili powder
- ¼ teaspoon ground cumin

# Directions

Mix all ingredients together in a large bowl. Salad may be served immediately, but is best of covered and chilled for at least 1 hour for flavors to blend.

