NDE CACFP Team

Nebraska Department of Education Nutrition Services

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NEBRASKA
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CACFP Renewal Application Reminders

Child Nutrition Application on-line system will be open ***June 1, 2026***

Renewal Application Due: **June 15, 2026**

Sponsor Application:

- Ensure Certificate of Authority & Organization Statement matches the information entered on the application. (Names, dates of birth, emails, etc.)
- Email Addresses need to be current & correct
- Unique Entity ID (formerly Dun's) – enter the date of *renewal*
- Staff Training – Enter the training which will be conducted by your organization with your staff

Site Application:

- Ensure dates of Child Care Subsidy Agreement, Child/Adult Care License match the documentation which is uploaded
- Select meals each month will be offered for each site
- Mealtimes are to be reasonable
- Enter anticipated dates of closures such as holidays, breaks, etc.
- Food Service Contract – Enter the total amount of the contract (not individual site amount)

Staff Profile:

- Enter staff who have CACFP responsibilities assigned (not all staff)
- If a staff ends employment, enter their end date. Do not delete the staff
- Reminder: Staff who have multiple job duties must complete a time-certification worksheet for labor cost to be included as a CACFP expense

Budget:

- Report anticipated cost for CACFP for FY2026
- CACFP staff salaries will pre-populate from staff file
- Ensure food contract values match the contracts submitted
- Identify funding sources if your anticipated reimbursement does not cover expenses (i.e., private pay tuition, childcare subsidy payments, grants, etc.)

Multi-Sites

- Identify which months a site review will be conducted on each site application

Checklist Summary

- See reverse side for the checklist of documents which need to be submitted or uploaded

REMINDERS: To initiate changes click '**revise**' the application

At the bottom of each Site & Sponsor application to save changes 'finish' save

NDE CACFP Application Renewal Checklist – ***Renewal Application due June 15, 2026***

Step#1: Sponsor Application

- ☐ Certificate of Authority (FY2027) – Submit **if** changes have occurred from FY2026
- ☐ Organization Statement (FY2027) – Submit **if** changes have occurred from FY2026
- ☐ Unique Entity ID: _____ (Date of renewal)

Step#2: Staff Profile

- ☐ CACFP Staff Only – Enter salary, hours to be assessed to CACFP (must be reasonable)
  - Must keep this up to date throughout the year; do not delete staff

Step#3: Sponsor Budget Detail

- ☐ CACFP Budget (Not Entire Facility)
- ☐ Food Vendor Contract Amount – total amount for all sites as approved by NDE
- ☐ Financial Reports – Attach current information of the following:

For- Profit	**Non-Profit**
☐ Year-to-date – Profit & Loss Statement ☐ 1 Month – Profit & Loss Statement ☐ Bank Statements for 2 months	☐ Year-to-date Statement of Cashflows ☐ 1 Month Statement of Statement of Cashflows ☐ Bank Statements for 2 months or Audit

Step#4: Site Application – Enter current data

- ☐ Child Care Subsidy Agreement (For-Profit Agencies Only)
- ☐ Child Care License/Adult Care License
- ☐ Food Service Contract Amount – Needs to match approved contract (For Applicable Entities)

Step#5: Checklist Summary – Sponsor & Site

- **Sponsor Checklist**
  - ☐ Financial Reports (Listed Above)
  - ☐ Certificate of Authority, FY2026 – If applicable
  - ☐ Organization Statement, FY2026 – If applicable
  - ☐ **CACFP Alternate – For programs who do not utilize NDE's forms)**
    - Meal Count Records
    - Roster Of Participants
    - Claim Reimbursement Worksheet
    - Menu Production or Infant Production Records
- **Site Checklist**
  - ☐ Child Care Subsidy Agreement Signature Page Required – For Profit Agencies Only
  - ☐ Child Care License OR Adult Care License OR Health/Safety Inspection (Exempt Programs only)
  - ☐ Food Service Vendor Sites - Prior approval is required for contracts exceeding $50,000 by NDE

Food Service Contract – Documents to submit

- ☐ Pages 1-10
- ☐ Attachment A
- ☐ Menu – One month example
- ☐ Example of Delivery ticket
- ☐ Attachment C – If contracts Exceeds $100,000

Note – Attachment B is to be maintained on site

CHILD MEAL PATTERN REQUIREMENTS

Breakfast (Must serve all 3 meal components for a reimbursable meal)

Food Components and Food Items	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18[1] (At-Risk afterschool programs & Emergency Shelters)
Fluid Milk[2]	1/2 cup	3/4 cup	1 cup	1 cup
Vegetables, fruits, or portions of both[3]	1/4 cup	1/2 cup	1/2 cup	1/2 cup
Grain Items (oz equivalent)[4,5,6,7]				
Whole grain-rich or enriched bread	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Whole grain-rich or enriched bread product such as biscuit, roll or muffin	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Whole grain-rich, enriched or fortified cooked breakfast cereal[8], cereal grain, and/or pasta	1/4 cup	1/4 cup	1/2 cup	1/2 cup
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry/cold)[6,7]				
Flakes	1/2 cup	1/2 cup	1 cup	1 cup
Puffed Cereal	3/4 cup	3/4 cup	1 1/4 cup	1 1/4 cup
Granola	1/8 cup	1/8 cup	1/4 cup	1/4 cup
Meat/Meat Alternative in lieu of grain—Maximum 3 times per week[5,9]	1/2 ounce	1/2 ounce	1 ounce	1 ounce

Lunch & Supper (Must serve all 5 meal components for a reimbursable meal)

Food Components and Food Items	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18[1] (At-Risk afterschool programs & Emergency Shelters)
Fluid Milk[2]	1/2 cup	3/4 cup	1 cup	1 cup
Meat/meat alternatives				
Lean Meat, poultry, or fish	1 ounce	1 1/2 ounces	2 ounces	2 ounces
Tofu, soy product, or alternate protein product[9]	1 ounce	1 1/2 ounces	2 ounces	2 ounces
Cheese	1 ounce	1 1/2 ounces	2 ounces	2 ounces
Large Egg	1/2	3/4	1	1
Cooked dry beans or peas	1/4 cup	3/8 cup	1/2 cup	1/2 cup
Peanut butter or soy nut butter or another seed butter	2 Tbsp.	3 Tbsp.	4 Tbsp.	4 Tbsp.
Yogurt, plain or flavored, sweetened or unsweetened[10]	4 ounces or 1/2 cup	6 ounces or 3/4 cup	8 ounces or 1 cup	8 ounces or 1 cup
Nuts	1 ounce	1.5 ounces	2 ounces	2 ounces
Vegetables[3,8]	1/8 cup	1/4 cup	1/2 cup	1/2 cup
Fruits[3,8]	1/8 cup	1/4 cup	1/4 cup	1/4 cup
Grain Items (oz equivalent)[4,6,7]				
Whole grain-rich or enriched bread	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Whole grain-rich or enriched bread product such as biscuit, roll or muffin	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Whole grain-rich, enriched or fortified cooked cereal (dry/cold)[6,7] cereal grain and/or pasta	1/4 cup	1/4 cup	1/2 cup	1/2 cup

Snack (Must serve at least 2 meal components for a reimbursable meal)

Food Components and Food Items	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18[1] (At-Risk afterschool programs & Emergency Shelters)
Fluid Milk[2]	1/2 cup	1/2 cup	1 cup	1 cup
Meat/meat alternatives				
Lean Meat, poultry, or fish	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Tofu, soy product, or alternate protein product[9]	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Cheese	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Large Egg	1/2	1/2	1/2	1/2
Cooked dry beans or peas	1/8 cup	1/8 cup	1/4 cup	1/4 cup
Peanut butter or soy nut butter or another seed butter	1 Tbsp.	1 Tbsp.	2 Tbsp.	2 Tbsp.
Yogurt, plain or flavored, sweetened or unsweetened[10]	2 ounces or 1/4 cup	2 ounces or 1/4 cup	4 ounces or 1/2 cup	4 ounces or 1/2 cup
Peanuts, soy nuts, tree nuts or seeds	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Vegetables[3,8]	1/2 cup	1/2 cup	3/4 cup	3/4 cup
Fruits[3,8]	1/2 cup	1/2 cup	3/4 cup	3/4 cup
Grain Items (oz equivalent)[4,6,7]				
Whole grain-rich or enriched bread	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Whole grain-rich or enriched bread product such as biscuit, roll or muffin	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry/cold)[6,7]	1/4 cup	1/4 cup	1/2 cup	1/2 cup
Flakes	1/2 cup	1/2 cup	1 cup	1 cup
Puffed Cereal	3/4 cup	3/4 cup	1 1/4 cup	1 1/4 cup
Granola	1/8 cup	1/8 cup	1/4 cup	1/4 cup

IMPORTANT—Superscript Notations

1—Larger portion sizes than specified may need to be served to children 13 through 18 years to meet their nutritional needs. (Offer versus serve is an option **only** for at-risk afterschool participants.)

2—Must be unflavored **whole** milk for children age one. Must be unflavored low-fat (1%) or unflavored fat-free (skim) for children 2—5 five years old. Must be unflavored low-fat or unflavored fat-free, or flavored fat-free or low-fat (1%) milk for children 6 years old and older and adults.

3—Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

4—At least one grain serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.

5—**Breakfast only:** Meat and Meat Alternates may be used to meet the entire grains requirement a maximum of three (3) times a week. One ounce of meat and meat alternates is equal to one serving of grains. (1-5 year olds — 1/2 oz meat/cheese, 1 Tbsp nut butters, 2 oz -1/4 cup yogurt, 1/2 egg or 1/8 cup cooked dry beans or peas; 6-18 years — 1 oz meat/cheese, 2 Tbsp nut butters, 4 oz-1/2 cup yogurt, 1/2 egg or 1/4 cup cooked dry beans or peas)

6—Beginning October 1, 2019, ounce equivalents are used to determine the quantity of grains.

7—Through September 30, 2025, breakfast cereals must contain no more than 6 grams of total sugars per dry ounce. **Beginning October 1, 2025, breakfast cereals must contain no more than 6 grams of added sugars per dry ounce.**

8—**Lunch and Supper only:** A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.

9—Alternate protein products must meet requirements in Appendix A to Part 226. Information on crediting meat/meat alternates may be found in FNS guidance.

10—Through September 30, 2025, yogurt must contain no more than 23 grams of total sugars per 6 ounces. **Beginning October 1, 2025, yogurt must contain no more than 12 grams of added sugars per 6 ounces (2 grams of sugars per ounce).**

11– Nuts/Seeds—Serve with caution to children under age 4 and older adult participants in the CACFP.

Choose Breakfast Cereals That Are Lower in Added Sugars in the Child and Adult Care Food Program

All breakfast cereals served in the Child and Adult Care Food Program (CACFP) must contain no more than **6 grams of added sugars** per dry ounce.

There are many types of cereal that meet this added sugars limit. You can use any cereal that is listed on any State agency's Women, Infants, and Children (WIC)-approved cereal list. You can also find cereals that meet the added sugars limit by using the Nutrition Facts label and following the steps below:

1 Use the Nutrition Facts label to find the **Serving Size**, in grams (g), of the cereal.

2 Find the **Added Sugars** line. Look at the number of grams (g) next to Added Sugars.

3 Use the serving size identified in Step 1 to find the serving size of the cereal in the table below.

Serving Size*	Added Sugars
If the serving size is:	Added sugars must not be more than:
12–16 grams	3 grams
26–30 grams	6 grams
31–35 grams	7 grams
45–49 grams	10 grams
55–58 grams	12 grams
59–63 grams	13 grams
74–77 grams	16 grams

4 In the table, look at the number to the right of the serving size amount, under the "Added Sugars" column.

If the cereal has that amount of added sugars, or less, the cereal meets the added sugars limit.

*Serving sizes here refer to those commonly found for breakfast cereals.

Yummy Brand Cereal

Nutrition Facts

15 servings per container

Serving size ¾ cup (30g)

Amount per serving

Calories **100**

	% Daily Value*
Total Fat 0.5g	**1%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 140mg	**6%**
Total Carbohydrate 22g	**7%**
Dietary Fiber 3g	**11%**
Total Sugars 5g	
Includes 4g Added Sugars	**8%**
Protein 3g	

Test Yourself:

Does the cereal above meet the added sugars limit?
(Check your answer on the next page)

Serving Size:_____

Added Sugars:_____

☐ Yes ☐ No

More training, menu planning, and nutrition education materials for the CACFP can be found at TeamNutrition.USDA.gov.

Try It Out!

Use the "Added Sugars Limit in Cereal" table below to help find cereals you can serve at your site. Write down your favorite brands and other information in the "Cereals To Serve in the CACFP" list. You can use this as a shopping list when buying cereals to serve in your program.

Added Sugars Limit in Cereal

Serving Size	Added Sugars	Serving Size	Added Sugars
If the serving size is:	Added sugars must not be more than:	If the serving size is:	Added sugars must not be more than:
0–2 grams	0 grams	50–54 grams	11 grams
3–7 grams	1 gram	55–58 grams	12 grams
8–11 grams	2 grams	59–63 grams	13 grams
12–16 grams	3 grams	64–68 grams	14 grams
17–21 grams	4 grams	69–73 grams	15 grams
22–25 grams	5 grams	74–77 grams	16 grams
26–30 grams	6 grams	78–82 grams	17 grams
31–35 grams	7 grams	83–87 grams	18 grams
36–40 grams	8 grams	88–91 grams	19 grams
41–44 grams	9 grams	92–96 grams	20 grams
45–49 grams	10 grams	97–100 grams	21 grams

Cereals To Serve in the CACFP*

Cereal Brand	Cereal Name	Serving Size	Added Sugars (g)
Healthy Food Company	*Nutty Oats*	*28 grams*	*5 grams*

*The amount of added sugars in a cereal might change. Even if you always buy the same brands and types of cereal, be sure to check the serving size and amount of added sugars on the Nutrition Facts label to make sure they match what you have written in the list above. All cereals served must be whole grain-rich, enriched, or fortified.

Answer to "Test Yourself" activity on page 1: The cereal has 4 grams of added sugars per 30 grams. The maximum amount of added sugars allowed for 30 grams of cereal is 6 grams. 4 is less than 6, so this cereal meets the added sugars limit.

FNS-653 | October 2019, Slightly Revised November 2024

Choose Yogurt That is Lower in Added Sugars in the Child and Adult Care Food Program

All yogurt served in the Child and Adult Care Food Program (CACFP) must contain no more than **12 grams of added sugars per 6 ounces** (2 grams of added sugars per ounce).

There are many types of yogurt that meet this added sugars limit. It is easy to find them by using the Nutrition Facts label and following the steps below.

1 Use the Nutrition Facts label to find the **Serving Size**, in ounces (oz) or grams (g), of the yogurt.

2 Find the **Added Sugars** line. Look at the number of grams (g) next to Added Sugars.

3 Use the serving size identified in Step 1 to find the serving size of the yogurt in the table below.

Serving Size* Ounces (oz)	Serving Size Grams (g) (Use when the serving size is not listed in ounces)	Added Sugars Grams (g)
If the serving size is:	If the serving size is:	Added sugars must not be more than:
2.25 oz	64 g	4 g
3.5 oz	99 g	7 g
4 oz	113 g	8 g
5.3 oz	150 g	10 g
6 oz	170 g	12 g
8 oz	227 g	16 g

4 In the table, look at the number to the right of the serving size amount, under the "Added Sugars" column.
If the yogurt has that amount of added sugars, or less, the yogurt meets the added sugars limit.

Nutrition Facts

7 servings per container
Serving size 6 oz (170g)

Amount per serving	
Calories	**130**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 10mg	**3%**
Sodium 65mg	**5%**
Total Carbohydrate 17g	**6%**
Dietary Fiber 0g	**0%**
Total Sugars 14g	
Includes 10g Added Sugars	**20%**
Protein 14g	**28%**
Vitamin D 0mcg	0%
Calcium 170mg	15%
Iron 0mg	0%
Potassium 220mg	4%

TIP: If the serving size says "one container," check the front of the package to see how many ounces or grams are in the container.

Test Yourself:

Does the yogurt above meet the added sugars limit?
(Check your answer on the next page)

Serving Size:_____

Added Sugars:_____

☐ Yes ☐ No

*Serving sizes here refer to those commonly found for store-bought yogurt. Homemade yogurt is not creditable in the CACFP.

More training, menu planning, and nutrition education materials for the CACFP can be found at TeamNutrition.USDA.gov.

Try It Out!

Use the "Added Sugars Limit in Yogurt" table below to help find yogurt you can serve at your site. Write down your favorite brands and other information in the "Yogurt To Serve in the CACFP" list. You can use this as a shopping list when buying yogurt to serve in your program.

Added Sugars Limit in Yogurt

Serving Size Ounces (oz)	Serving Size Grams (g) (Use when the serving size is not listed in ounces)	Added Sugars Grams (g)	Serving Size Ounces (oz)	Serving Size Grams (g) (Use when the serving size is not listed in ounces)	Added Sugars Grams (g)
If the serving size is:	If the serving size is:	Added sugars must not be more than:	If the serving size is:	If the serving size is:	Added sugars must not be more than:
1 oz	28 g	2 g	4.75 oz	135 g	9 g
1.25 oz	35 g	2 g	5 oz	142 g	10 g
1.5 oz	43 g	3 g	5.25 oz	149 g	10 g
1.75 oz	50 g	3 g	5.3 oz	150 g	10 g
2 oz	57 g	4 g	5.5 oz	156 g	11 g
2.25 oz	64 g	4 g	5.75 oz	163 g	11 g
2.5 oz	71 g	5 g	6 oz	170 g	12 g
2.75 oz	78 g	5 g	6.25 oz	177 g	12 g
3 oz	85 g	6 g	6.5 oz	184 g	13 g
3.25 oz	92 g	6 g	6.75 oz	191 g	13 g
3.5 oz	99 g	7 g	7 oz	198 g	14 g
3.75 oz	106 g	7 g	7.25 oz	206 g	14 g
4 oz	113 g	8 g	7.5 oz	213 g	15 g
4.25 oz	120 g	8 g	7.75 oz	220 g	15 g
4.5 oz	128 g	9 g	8 oz	227 g	16 g

Yogurt To Serve in the CACFP*

Yogurt Brand	Flavor	Serving Size (oz or g)	Added Sugars (g)
Yummy Yogurt	Vanilla	6 oz	10

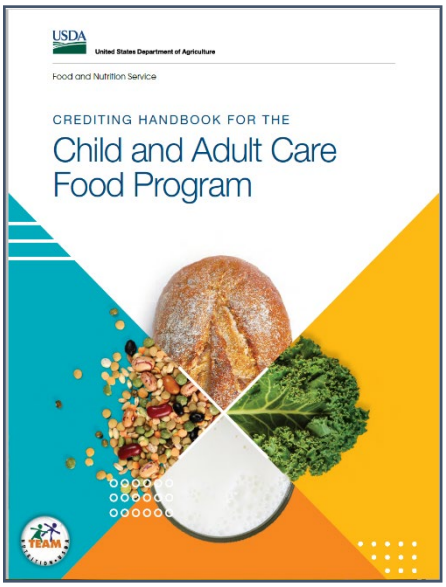
*The amount of added sugars in a yogurt might change. Even if you always buy the same brands and flavors of yogurt, be sure to check the serving size and amount of added sugars on the Nutrition Facts label to make sure they match what you have written in the list above.

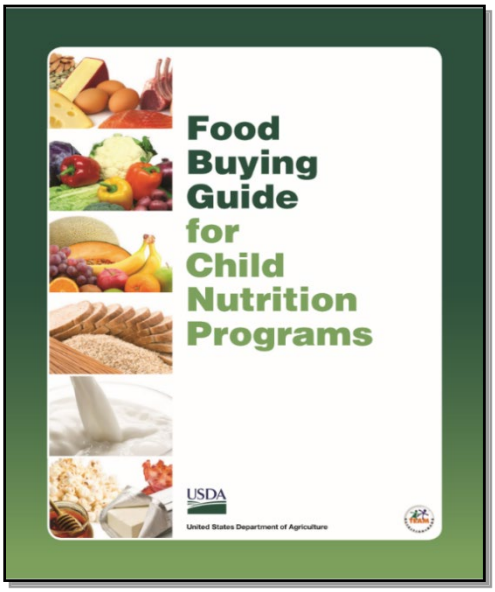
Answer to "Test Yourself" activity on page 1: This yogurt has 10 grams of added sugars per 6 ounces (170 grams). The maximum amount of added sugars allowed in 6 ounces of yogurt is 12 grams. 10 is less than 12, so this yogurt meets the added sugars limit.

FNS-652 | October 2019, Slightly Revised September 2024

Child and Adult Care Food Program
Quick Reference Guide
Nebraska Department of Education, Nutrition Services

Scan the QR codes with your phone camera to find links to our top CACFP resources.





USDA Crediting Handbook, Training Tools, Meal Pattern Worksheets

USDA Food Buying Guide, Computer & Cell Phone Applications

USDA Feeding Infants Guide and Training Tools

NEBRASKA DEPARTMENT OF EDUCATION

CACFP Website
http://www.education.ne.gov/ns/cacfp

USDA
United States Department of Agriculture

Food and Nutrition Service

Reducing the Risk of Choking in Young Children at Mealtimes

Children **under the age of 4** are at a high risk of choking while eating. Young children are still learning how to chew food properly, and they often swallow the food whole. Their small airways can become easily blocked.

You can help reduce children's risk of choking when eating by preparing food in certain ways, such as cutting food into small pieces and cooking hard food, like carrots, until it is soft enough to pierce with a fork. **Remember, always supervise children during meals and snacks.**

FNS-877 September 2020

Prepare Foods So They Are Easy to Chew

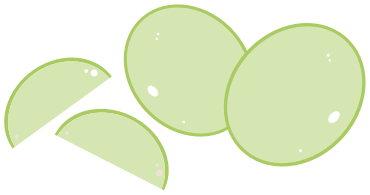
You can make eating safer for young children by following the tips below:

- Cook or steam hard food, like carrots, until it is soft enough to pierce with a fork.
- Remove seeds, pits, and tough skins/peels from fruits and vegetables.
- Finely chop foods into thin slices, strips, or small pieces (no larger than ½ inch), or grate, mash, or puree foods. This is especially important when serving raw fruits and vegetables, as those items may be harder to chew.
- Remove all bones from fish, chicken, and meat before cooking or serving.
- Grind up tough meats and poultry.

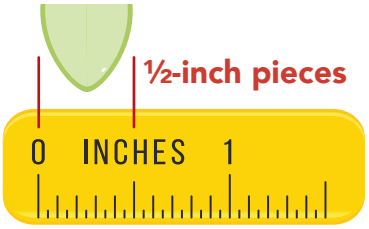
Cut Round Foods Into Smaller Pieces

Small round foods such as grapes, cherries, cherry tomatoes, and melon balls are common causes of choking.

Slice these items in half lengthwise.



Then slice into smaller pieces **(no larger than ½ inch)** when serving them to young children.



Avoid Choking Hazards

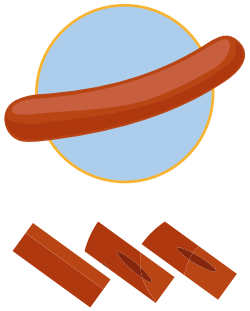
To help prevent choking, do not serve small (marble-sized), sticky, or hard foods that are difficult to chew and easy to swallow whole, including:

- Cheese cubes or blocks. Grate or thinly slice cheese before serving.
- Chewing gum*
- Dried fruit
- Gummy fruit snacks*
- Hard candy, including caramels, cough drops, jelly beans, lollipops, etc.*
- Hard pretzels and pretzel chips
- Ice cubes*
- Marshmallows*
- Nuts and seeds, including breads, crackers, and cereals that contain nuts and seeds
- Popcorn
- Spoonfuls of peanut butter or other nut butters. Spread nut butters thinly on other foods (e.g., toast, crackers, etc.). Serve only creamy, not chunky, nut butters.
- Whole round or tube-shaped foods such as grapes, cherry tomatoes, cherries, raw carrots, sausages, and hot dogs

*Not creditable in the Child Nutrition Programs, including the Child and Adult Care Food Program (CACFP), National School Lunch Program and School Breakfast Program, and Summer Food Service Program.

Cut Tube-shaped Foods Into Smaller Pieces

Cut tube-shaped foods, such as baby carrots, string cheese, hot dogs, etc., into short strips rather than round pieces.

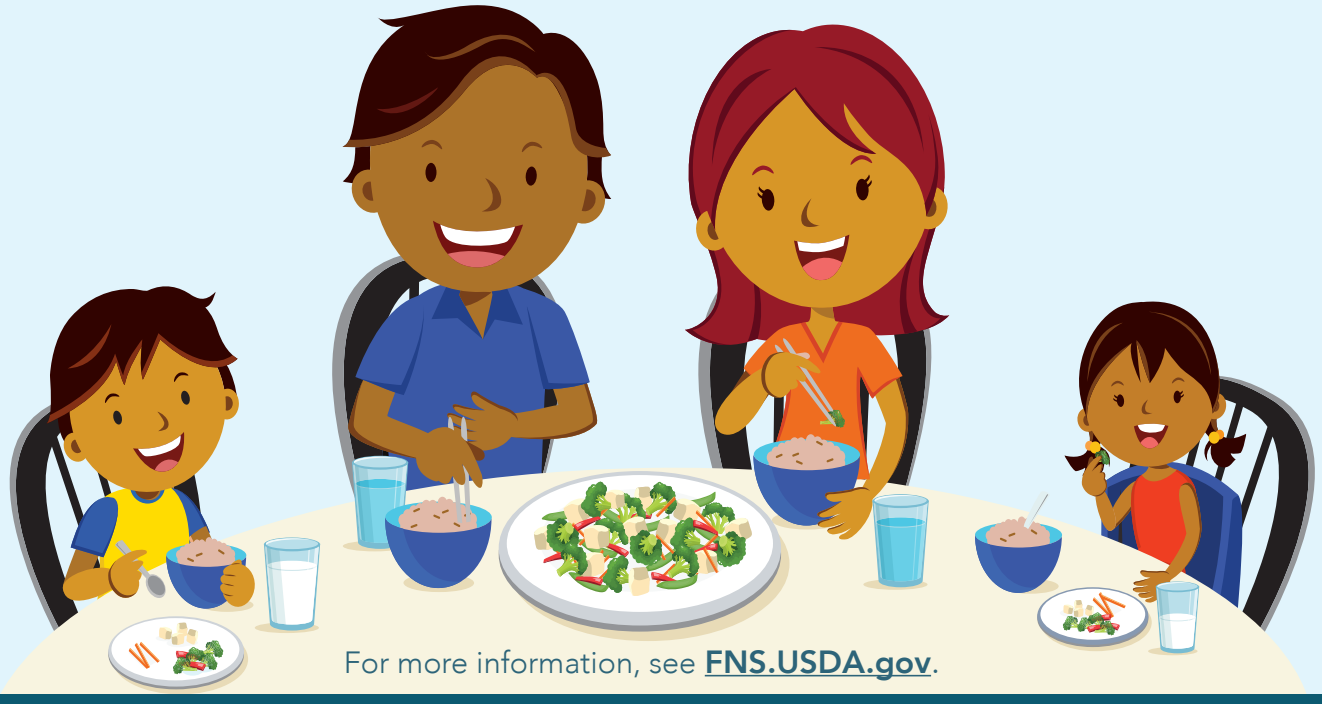


In addition to the foods listed, **avoid serving foods that are as wide around as a nickel**, which is about the size of a young child's throat.

Teach Good Eating Habits

Sit and eat with children at meals and snacks. Remind children to take small bites of food and swallow between bites. Eating together may help you quickly spot a child who might be choking. Other tips to help prevent choking while eating include:

- Only providing foods as part of meals and snacks served at a dining table or high chair. When serving infants, do not prop the bottle up on a pillow or other item for the baby to feed him or herself.
- Allowing plenty of time for meals and snacks.
- Making sure children are sitting upright while eating.
- Reminding children to swallow their food before talking or laughing.
- Modeling safe behavior for children to follow, including eating slowly, taking small bites, and chewing food completely before swallowing.
- Encouraging older children to serve as role models for younger children as well. All children should avoid playing games with food, as that may lead to an increased risk of choking.



For more information, see FNS.USDA.gov.

Try It Out!

How can you prepare and serve the following foods to reduce the risk of choking?

1 Whole baby carrots

2 Whole grapes

3 Peanut butter

4 Block of cheddar cheese

Answer Key

1. Cut carrots lengthwise into thin strips (not circles). You could also cook carrots until soft, or cut into small pieces no larger than ½ inch.
2. Cut grapes in half lengthwise, then cut into smaller pieces no larger than ½ inch.
3. Spread peanut butter thinly on small pieces of toast, crackers, etc. Do not serve spoonfuls of peanut butter.
4. Grate or thinly slice the cheese. Do not serve cheese cubes.

INFANT MEAL PATTERN REQUIREMENTS

Breakfast

Birth to 5 months	6 through 11 months
4—6 fluid ounces of breastmilk[1] or formula[2]	6-8 fluid ounces of breastmilk[1] or formula[2] **AND** 0-1/2 oz eq infant cereal[2,3] ; **or** 0-4 Tablespoons meat, fish, poultry, whole egg, cooked dry beans, or cooked dry peas; **or** 0-2 ounces of cheese: **or** 0-4 ounces (volume) cottage cheese; **or** 0-4 ounces or 1/2 cup of yogurt[8]; or combination of the above[5]; **AND** 0-2 Tablespoons vegetable, fruit or a combination of both [5,6]

Lunch & Supper

Birth to 5 months	6 through 11 months
4—6 fluid ounces of breastmilk[1] or formula[2]	6-8 fluid ounces of breastmilk[1] or formula[2] **AND** 0-1/2 oz eq infant cereal[2,3] ; **or** 0-4 Tablespoons meat, fish, poultry, whole egg, cooked dry beans, or cooked dry peas; **or** 0-2 ounces of cheese: **or** 0-4 ounces (volume) cottage cheese; **or** 0-4 ounces or 1/2 cup of yogurt[8]; **or** combination of the above[5]; **AND** 0-2 Tablespoons vegetable, fruit or a combination of both [5,6]

Snack (s)

Birth to 5 months	6 through 11 months
4—6 fluid ounces of breastmilk[1] or formula[2]	2-4 fluid ounces of breastmilk[1] or formula[2] **AND** 0-1/2 oz eq bread [3,7]; **or** 0-1/2 oz eq infant cereal [2,3,7] **; or** 0-1/4 oz eq crackers [3,7]; **or** 0-1/4 oz eq ready-to-eat breakfast cereal [3,4,7,] **AND** 0-2 Tablespoons vegetable, fruit or a combination of both [5,6]

INFANT MEAL PATTERN REQUIREMENTS

IMPORTANT—Superscript Notations

[1]— Breastmilk or formula, or portions of both, must be served; however it is recommended that breastmilk be served in place of formula from birth through 11 months. For some breastfed infants who regularly consume less than the minimum amount of breastmilk per feeding, a serving of less than the minimum amount of breastmilk may be offered, with additional breastmilk offered at a later time if the infant will consume more.

[2]— Infant formula and dry infant cereal must be iron-fortified.

[3]— Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

[4] — Through September 30, 2025, breakfast cereals must contain no more than 6 grams of total sugars per dry ounce. **Beginning October 1, 2025, breakfast cereals must contain no more than 6 grams of <u>added sugars</u> per dry ounce.**

[5] — A serving of this component is **required** when the infant is developmentally ready to accept it.

[6]— Fruit and/or vegetable juices may **not** be served to infants.

[7]— A serving of grains must be whole grain-rich, enriched meal, or enriched flour.

[8]— Through September 30, 2025, yogurt must contain no more than 23 grams of total sugars per 6 ounces. **Beginning October 1, 2025, yogurt must contain no more than 12 grams of <u>added sugars</u> per 6 ounces (2 grams of sugars per ounce).**

CACFP Annual Training

Directions: Complete each statement as the information is discussed during the training presentation. This handout is for your records and may be kept for future reference.

Application Renewal Reminders

1. CACFP resources, forms, and guidance can be accessed at any time on the **Nebraska Department of Education Nutrition Services CACFP website** at: https://www.education.ne.gov/ns/cacfp
2. The _____ must be reviewed annually by the sponsor and staff, as it outlines CACFP responsibilities and requirements.
3. The annual CACFP application renewal deadline is: _____

Meal Pattern & Records Review

Grain Component

1. The three creditable grain categories in the CACFP are _____, _____, and _____.
2. Providers must serve at least _____ whole grain-rich item each day.
3. Ready-to-eat breakfast cereals may contain no more than _____ grams of added sugar per dry ounce.
4. Grains are credited in the CACFP as _____ rather than "servings."
5. Grain-based _____ do **not** count toward a reimbursable meal.

Milk & Water

1. A signed _____ must be on file when serving milk substitutes that are not nutritionally equivalent to cow's milk (such as oat, almond, or coconut milk).
2. _____ must be offered and available throughout the day but is **not** considered part of a reimbursable meal.

Fruits & Vegetables

1. At lunch and supper, providers may serve a fruit and a vegetable or two _____.
2. The _____ identifies whether food items are creditable, may be creditable, or are not creditable in the CACFP.
3. Fruit or vegetable juice must be _____ juice to be creditable.

Meat & Meat Alternates

1. Processed meats may not contain _____, _____, or by-products.
2. Cheese labeled as _____ is not creditable because it does not meet a standard of identity.
3. Yogurt must contain no more than _____ grams of added sugar per _____ ounces *(2 grams of sugar per ounce)*.
4. Commercially prepared combination foods or breaded meat products require a _____ or _____ to be on file **prior to serving**.
5. Food labels must be updated annually and retained for _____ years. Required documentation includes CN labels or Product Formulation Statements (PFS), processed meat labels, grain labels (including whole grain-rich items), _____, and _____.

<u>Beyond the Plate</u>

1. Marble sized foods, sticky foods, and hard foods that are difficult to chew or swallow are all _____.
2. When participating in Family Style Meal Service, **each** table is to have all _____ available through the meal service with bowls being replenished including fluid _____.
3. _____ menus help with planning, consistency, efficiency, cost control, and nutritional quality.

IEFS & Filings Claims

1. Center officials should determine and sign IEFS withing _____ days of receipt.
2. Meal count records should be completed at the _____ after **all** meal components have been served.
3. Claims are due by the _____ of the following month at 12:00 PM.

Civil Rights

1. The _____ must be posted in a prominent place.
2. CACFP Staff must complete Civil Rights Training _____.

General Reminders

1. Ensure email addresses are _____ and _____ in your application.
2. CACFP reimbursement is _____, you must be able to justify and defend your purchases.
3. SFSP meals cannot be picked up and then _____ to the CACFP site.
4. NDE recommends _____ of reimbursement be spent towards food and_____ of CACFP Program funds must be expended and accounted for.
5. Staff name and rate of pay must be reported on the _____ in CNP.

Infants

1. Parents may provide only _____ creditable component per meal for the meal to be reimbursable.
2. Each infant must have a current and complete _____ and _____.
3. Meal counts are entered after a reimbursable meal has been recorded on the infant production records and _____ to the infant.
4. Solid permission forms should indicate active conversations with parents starting at _____ months about introducing solid foods.
5. Written parent permission is required prior to serving _____, infant meat poultry sticks, and processed or commercially prepared foods.

Recipe & Menu Ideas

Team Nutrition

Nebraska – Farm to Preschool

National CACFP Association

Child Nutrition Recipe Box

USDA Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

Crediting **Grains** in the **Child Nutrition Programs**

Tip Sheet

Part 1: Creditable Grains in Child Nutrition Programs

Grain products made with creditable grains are a required component of reimbursable meals offered in Child Nutrition Programs (CNP), such as the National School Lunch Program (NSLP), the School Breakfast Program (SBP), Preschool meal pattern, the Child and Adult Care Food Program (CACFP), and the Summer Food Service Program (SFSP). Items made with creditable grains may also be offered as part of a reimbursable snack in Preschool, CACFP, SFSP, and NSLP afterschool snack service (NSLP afterschool snacks). This tip sheet identifies creditable grains in CNP that meet meal pattern requirements.

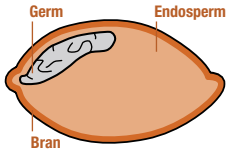
What Is a Creditable Grain?

Creditable grains represent all of the grain ingredients in a product that are creditable toward the grains component; they include whole-grain flour, whole-grain meal, corn masa, masa harina, hominy, enriched flour, enriched meal, bran, germ, or are included in an enriched product, such as enriched bread or in a fortified cereal. See page 4 for a list of common creditable and non-creditable grain ingredients.

More training, menu planning, and nutrition education materials can be found at TeamNutrition.USDA.gov.

FNS-935A • May 2023, Slightly Revised August 2024

Terms and Definitions



Whole Grains contain all parts of the grain kernel (bran, germ, and endosperm).

Enriched Grains meet the U.S. Food and Drug Administration's (FDA) Standard of Identity for enrichment (**21 CFR Section 137**):

- The terms "enriched" or "fortified" indicate the addition of one or more vitamins, minerals, or protein to a food;
- Enriched/fortified grains or flours are labeled as "enriched" or "fortified." Alternatively, when included in the ingredient list of a product, the nutrients are listed after the grain ingredient (i.e., wheat flour (niacin, iron, riboflavin, folic acid, thiamin)).

Bran is the seed husk or outer coating of grains. Bran ingredients are often a good source of B vitamins, iron, potassium, and fiber.

Germ is the vitamin-rich portion of the grain kernel. Germ ingredients are often a good source of B vitamins, phosphorus, and zinc.

Minimum Creditable Amount of Grains: When serving a grain product in the CNP, the product must contain a minimum amount of creditable grain in order to credit toward the grains component. These minimums are:

- 0.25 ounce equivalent (oz eq) for school meals, NSLP afterschool snacks, Preschool, and CACFP. The minimum creditable amounts do not apply to the infant meal pattern.
- 0.25 servings of grains/breads for SFSP and NSLP afterschool snacks (until July 1, 2025).

Whole Grain-Rich: School meals (including NSLP afterschool snacks beginning July 1, 2025), Preschool, and CACFP (with the exception of infants) have a whole grain-rich requirement. Whole grain-rich is the term designated by FNS to indicate that the grain content of a product is between 50 and 100 percent whole grain with any remaining grains being enriched. See **Crediting Grains in Child Nutrition Programs Tip Sheet, Part 2: Identifying Grain Products That Are Whole Grain-Rich** for details and examples of whole grain-rich products.

Nixtamalized corn (i.e., corn treated with lime), such as hominy, corn masa, and masa harina are considered whole grain when evaluating products for meal requirements. These ingredients are processed in a way that increases the bioavailability of certain nutrients, so they have a nutritional profile similar to whole corn.

Evaluating Grains for NSLP & SBP

All grain ingredients must be creditable **and** provide at least 0.25 oz eq grains per serving. See Page 4: Common Grain Ingredients Chart for examples of creditable grains.

- Any **non-creditable grains** must be less than 2 percent by weight or less than 0.25 oz eq. If non-creditable grains are present in a greater amount, the product is not creditable. See page 4 for a list of common non-creditable grains.
- A **grain derivative**, typically only present in small amounts (less than 2 percent), can be ignored (e.g., wheat gluten, wheat dextrin). If a grain derivative is present in a greater amount, the product is not creditable.

Evaluating Grains for Preschool, CACFP, SFSP, & NSLP Afterschool Snack Service

The grain product is creditable if it contains at least:

- 0.25 oz eq grains per serving—for NSLP/SBP, NSLP afterschool snacks,* Preschool & CACFP; or
- 0.25 grains/breads serving—for SFSP & NSLP afterschool snacks,*

and one of the following is true:

- The first ingredient (or second after water) is an enriched grain, whole grain, bran, or germ, or the ingredient list includes a listing of nutrients used to enrich or fortify the grain flour or meal (refer to the Common Grain Ingredients Chart on the next page); or
- The grain product is labeled as "enriched" (e.g., enriched long grain rice), "fortified" (e.g., fortified breakfast cereal) or "whole grain" (e.g., whole wheat bread); or
- Though the primary grain is not creditable, there are other creditable grains in the product. In these cases, obtain documentation from the manufacturer stating the grams of creditable grains per serving. If there are enough creditable grains per serving (at least 0.25 oz eq or 0.25 grains/breads), this product can contribute toward the grains component.

Note: For more information on determining the oz eq grains per serving, see Crediting Grains in Child Nutrition Programs Tip Sheet, Part 3: Program Requirements.

Note: Although products whose first ingredient is whole grain or are labeled as whole grain are creditable, they are not necessarily whole grain-rich. See Crediting Grains in Child Nutrition Programs Tip Sheet, Part 2: Identifying Grain Products That Are Whole Grain-Rich to determine whether a product is whole grain-rich.

*Effective July 1, 2025, for NSLP afterschool snacks, grain products must contain at least 0.25 oz eq grains.

Common Grain Ingredients (not all inclusive)

Creditable Grains

Whole Grain Ingredients

Tip: Look for the words “whole” or “whole grain”

Wheat 	• Bulgur • Bromated whole-wheat flour • Cracked wheat • Crushed wheat • Entire wheat flour • Flaked wheat • Graham flour • Sprouted wheat	• Wheat berries • Wheat groats • White whole-wheat flour • Whole durum flour • Whole-grain wheat • Whole-grain wheat flakes • Whole-wheat flour
Rye 	• Flaked rye • Rye berries • Rye groats	• Sprouted whole rye • Whole rye • Whole rye flour
Barley 	• Dehulled barley • Dehulled barley flour	• Whole barley • Whole barley flour
Corn 	• Corn masa* • Hominy* • Hominy grits* • Masa harina* • Popcorn • Whole corn, dried • Whole cornmeal	• Whole-grain corn • Whole-grain corn flour • Whole-grain grits

Enriched Grain & Bran and Germ Ingredients

Tip: Look for the word “enriched,” a listing of nutrients used for enrichment, or “bran” or “germ”

- Enriched all-purpose flour
- Enriched bromated flour
- Enriched durum flour
- Enriched durum wheat flour
- Enriched farina
- Enriched semolina
- Enriched wheat flour
- Enriched white flour
- Wheat bran
- Wheat germ

- Enriched rye flour
- Rye bran

- Enriched corn flour
- Enriched grits
- Enriched yellow corn flour
- Corn bran

Non-Creditable Grains

Grain Ingredients

Tip: If present, look for the phrase “contains less than 2% of the following:”

- Non-enriched flours
  - All-purpose flour
  - Bromated flour
  - Durum flour
  - Wheat flour
  - White flour
- Farina
- Semolina

- Barley malt
- Malted barley flour

- Corn flour
- Corn fiber
- Degermed corn
- Degerminated cornmeal
- Grits
- Stone ground corn
- Yellow corn flour
- Yellow corn meal

*Nixtamalized corn (i.e., corn treated with lime), such as hominy, corn masa, and masa harina are considered whole grain when evaluating products for meal requirements. These ingredients are processed in a way that increases the bioavailability of certain nutrients so they have a nutritional profile similar to whole corn.

Common Grain Ingredients (not all inclusive)

	Creditable Grains			Non-Creditable Grains
	Whole Grain Ingredients		**Enriched Grain & Bran and Germ Ingredients**	**Grain Ingredients**
	Tip: Look for the words “whole” or “whole grain”		**Tip:** Look for the word “enriched,” a listing of nutrients used for enrichment, or “bran” or “germ”	**Tip:** If present, look for the phrase “contains less than 2% of the following:”
Oats	• Oats • Oatmeal (all types)	• Oat groats • Whole-grain oat flour	• Oat bran	• Oat fiber
Rice	• Brown rice • Brown rice flour • Sprouted brown rice	• Wild rice • Wild rice flour	• Enriched rice • Enriched rice flour • Rice bran	• Rice flour
Other	• Amaranth • Amaranth flour • Buckwheat • Buckwheat flour • Buckwheat groats • Einkorn berries • Millet • Millet flour • Quinoa • Spelt berries • Sprouted buckwheat • Sprouted einkorn • Sprouted spelt • Teff	• Teff flour • Triticale • Triticale flour • Whole-grain einkorn • Whole-grain einkorn flour • Whole-grain sorghum • Whole-grain sorghum flour • Whole kamut • Whole spelt • Whole-grain spelt flour		• Bean or legume flour (e.g., soy, chickpea, lentil) • Nut or seed flour (any kind) • Potato flour • Tapioca flour • Vegetable flour (any kind)

Test Your Knowledge

Yes or No

All the products below contribute at least 0.25 oz eq grains per serving. Based on the product label, are the following grain products made with creditable grains?

1. Wheat bread

INGREDIENTS: Whole-wheat flour, water, enriched wheat flour [flour, malted barley flour, reduced iron, niacin, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid], honey, yeast, wheat bran, salt, soybean oil, sugar, preservatives [CALCIUM PROPIONATE, SORBIC ACID], datem, monoglycerides, grain vinegar, citric acid, soy lecithin.

○ Yes ○ No

2. Snack crackers

INGREDIENTS: Whole-wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sunflower oil and/or canola oil, sea salt, and less than 2% of the following: organic cane sugar, oat fiber, yeast, malted barley flour, rosemary extract (antioxidant), and ascorbic acid (antioxidant).

○ Yes ○ No

3. High fiber bread

INGREDIENTS: Whole rye, water, whole rye flour, salt, oat fiber, yeast.

3a. Is it creditable for school meals?

○ Yes ○ No

3b. Is it creditable for the CACFP and SFSP?

○ Yes ○ No

Answers

All products below contribute at least 0.25 oz eq grains per serving. Based on the product label, are the following grain products made with creditable grains?

1. Wheat bread

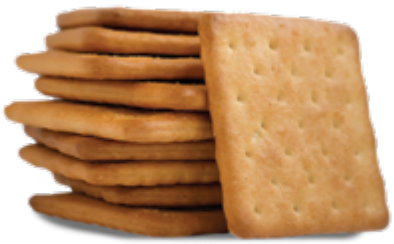
INGREDIENTS: **Whole-wheat flour**, water, **enriched wheat flour** [flour, malted barley flour, reduced iron, niacin, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid], honey, yeast, **wheat bran**, salt, soybean oil, sugar, preservatives [CALCIUM PROPIONATE, SORBIC ACID], datem, monoglycerides, grain vinegar, citric acid, soy lecithin.

- **Yes. For school meals consider all grain ingredients. Looking at the three bolded grain ingredients, the first is whole grain (whole-wheat flour), the second is enriched (enriched wheat flour), and the third (wheat bran) is bran, which is assessed as an enriched grain. For all other CNP, the first grain ingredient is whole grain (whole-wheat flour) and therefore, it is creditable.**
- No

2. Snack crackers

INGREDIENTS: **Whole-wheat flour, enriched wheat flour** (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sunflower oil and/or canola oil, sea salt, and less than 2% of the following: organic cane sugar, **oat fiber**, yeast, **malted barley flour**, rosemary extract (antioxidant), and ascorbic acid (antioxidant).

- **Yes. For school meals consider all grain ingredients. Looking at the four bolded grain ingredients, the first (whole-wheat flour) is whole grain, the second (enriched wheat flour) is enriched, the third (oat fiber) and fourth (malted barley flour) are not creditable, but are present at less than 2 percent, and therefore can be ignored. For all other CNP, the first grain ingredient is whole grain (whole-wheat flour) and therefore, it is creditable.**
- No



Answers

3. High fiber bread

INGREDIENTS: **Whole rye**, water, **whole rye flour**, salt, **oat fiber**, yeast.

3a. Is it creditable for school meals?

- ○ Yes
- ● **No. Based on this label, it is not creditable for school meals. Looking at the three bolded grain ingredients, the first two (whole rye and whole rye flour) are whole grain, but the third (oat fiber) is not creditable. Therefore, based on the label, this grain product is not creditable. NOTE: This bread may be creditable for school meals if additional product information is obtained from the manufacturer and indicates that oat fiber is present at less than 2 percent of the product weight.**

3b. Is it creditable for CACFP and SFSP?

- ● **Yes. It is creditable for CACFP and SFSP. Because the first ingredient is whole grain, the product is creditable. You would need to perform additional steps to see if this item can be served as a whole grain-rich item in the CACFP.**
- ○ No

INCOME ELIGIBILITY & ENROLLMENT FORM FOR CHILD CARE CENTERS

JULY 1, 2025 THROUGH JUNE 30, 2026

Part 1. CHILD ENROLLMENT : Complete the information below for all children in care. If the child is an infant, foster child (legal responsibility of a foster care agency or the court), Head Start eligible or a school-age child, please check the appropriate box.

Last Name, First Name	Date of Birth	Enroll Date	Times of Care (Usual)		Days in Care (Usual)							Meals Served During Care						Infant	School age	Head Start	Foster Child
			Arrival Time	Leave Time	M	T u	W	T h	F	Sa	Su	B	A M	L	P M	D	E V	(Zero -11 months)			
Teller, Ruth	1/14/26	3/9/26	7:15 am	4:45 pm	X	X	X	X	X									☒	❑	❑	❑
Teller, Charles "Chewy"	7/17/23	10/5/23	7:15 am	4:45 pm	X	X	X	X	X									❑	❑	❑	❑
																		❑	❑	❑	❑
																		❑	❑	❑	❑

Optional: Please check the ethnicity and race of the child(ren) you are enrolling.

Ethnicity (select one or more): ❑ Hispanic or Latino ❑ Not Hispanic or Latino

Race (select one or more): ❑ American Indian or Alaskan Native ❑ Asian ❑ Black or African American ❑ Native Hawaiian or other Pacific Islander ❑ White or Caucasian

Part 2. Households Receiving Benefits: Supplemental Nutrition Assistance Program (SNAP), Temporary for Needy Families (TANF), or Food Distribution Program on Indian Reservations (FDPIR), **Complete Parts 1, 2 and 4.**

Check Applicable Program & Provide a Master Case Number(s): ❑ SNAP Case #:_____ ❑ TANF Case #:_____ ❑ FDPIR Case #:_____

Part 3A. Households **exceeding** the income guidelines (listed on the attached letter), check this box. ❑

Part 3B. All other households – If you do not have a SNAP, TANF or FDPIR *master case* number. Complete Parts 1, 3B and 4.

List the names of **ALL** household members not listed in **Part 1 & foster children.**	REPORT GROSS INCOME BEFORE ANY DEDUCTIONS (Net for Self-Employed) **Frequency of pay codes – W= Weekly E2 – Every 2 weeks 2M = Twice Monthly M= Monthly Y=Yearly**								Check if Zero Income
	Earnings from Work		**Welfare, Child Support, Alimony**		**Pensions, Retirement, Social Security**		**All other income (see instructions)**		
	How much	How often	How much	How often	How much	How often	How much	How often	
Teller, Trudy "Trutha"	**$423.00**	**W**	**$27.00**	**2M**					❑
Teller, Bob "Chomp"	**$618.00**	**E2**							❑
									❑

Last four digits of the Social Security Number of Household Member who signs this form: **XXXX-XX-**_____ If you do not have a Social Security Number, check this box: ❑

Part 4 Signature and Contact Information

I certify (promise) that all the information on this form is true and that all income is reported. I understand that the facility will receive Federal funds based on the information I give I understand that CACFP Official may verify the information. I understand that if I purposely give false information the participant receiving meals may lose their benefits, and I may be prosecuted.

Trutha Teller _____ **5/1/2026** _____

Signature of Parent/Guardian **Date of Signature**

Optional: Parent/Guardian Contact Information:

_____

Print Name

_____

Address ***City*** ***State*** ***Zip***

E-Mail Address: _____ ***Telephone:*** _____

Center Use Only

_____ SNAP/TANF/FDPIR Household (must have a master case #)

_____ Annual Income: $ _____ Household Size _____

_____ _____

Center Official Signature Date of Signature

_____ _____

Effective Date Expiration Date

Household Meal Benefit Category:

❑ Free
❑ Reduced
❑ Paid
❑ Incomplete

Foster Child – Free Category
List names of foster child(ren):_____

Fiscal Year 2026 - Income Eligibility & Enrollment Form

Revised 3/2025

INCOME ELIGIBILITY & ENROLLMENT FORM FOR CHILD CARE CENTERS
JULY 1, 2025 THROUGH JUNE 30, 2026

Part 1. CHILD ENROLLMENT : Complete the information below for all children in care. If the child is an infant, foster child (legal responsibility of a foster care agency or the court), Head Start eligible or a school-age child, please check the appropriate box.

Last Name, First Name	Date of Birth	Enroll Date	Times of Care (Usual) Arrival Time	Leave Time	Days in Care (Usual) M	Tu	W	Th	F	Sa	Su	Meals Served During Care B	AM	L	PM	D	EV	Infant (Zero -11 months)	School age	Head Start	Foster Child
Jack, Colby	6-9-24	8-1-24	6:45am	4:30pm	X	X	X	X	X			X		X	X			☐	☐	☐	☐
Jack, Candor	5-16-22	8-1-24	6:45am	4:30pm	X	X	X	X	X			X		X	X			☐	☐	☐	☐
																		☐	☐	☐	☐
																		☐	☐	☐	☐

Optional: Please check the ethnicity and race of the child(ren) you are enrolling.

Ethnicity (select one or more): ☐ Hispanic or Latino ☒ Not Hispanic or Latino

Race (select one or more): ☐ American Indian or Alaskan Native ☐ Asian ☐ Black or African American ☐ Native Hawaiian or other Pacific Islander ☒ White or Caucasian

Part 2. Households Receiving Benefits: Supplemental Nutrition Assistance Program (SNAP), Temporary for Needy Families (TANF), or Food Distribution Program on Indian Reservations (FDPIR), **Complete Parts 1, 2 and 4.**

Check Applicable Program & Provide a Master Case Number(s): ☒ SNAP Case #:_____ ☐ TANF Case #:_____ ☐ FDPIR Case #:_____

Part 3A. Households **exceeding** the income guidelines (listed on the attached letter), check this box. ☒

Part 3B. All other households – If you do not have a SNAP, TANF or FDPIR *master case* number. Complete Parts 1, 3B and 4.

List the names of **ALL** household members not listed in **Part 1 & foster children.**	REPORT GROSS INCOME BEFORE ANY DEDUCTIONS (Net for Self-Employed) **Frequency of pay codes – W= Weekly E2 – Every 2 weeks 2M = Twice Monthly M= Monthly Y=Yearly**								
	Earnings from Work		**Welfare, Child Support, Alimony**		**Pensions, Retirement, Social Security**		**All other income (see instructions)**		Check if Zero Income
	How much	How often	How much	How often	How much	How often	How much	How often	
Jack, Leon	1,100	E2			125.00	W			☐
Jack, Rosemary	555	E2	52.00	M					☐
									☐

Last four digits of the Social Security Number of Household Member who signs this form: **XXXX-XX-** 9876 If you do not have a Social Security Number, check this box: ☐

Part 4 Signature and Contact Information

I certify (promise) that all the information on this form is true and that all income is reported. I understand that the facility will receive Federal funds based on the information I give I understand that CACFP Official may verify the information. I understand that if I purposely give false information the participant receiving meals may lose their benefits, and I may be prosecuted.

Rosemary Jack. — **Signature of Parent/Guardian**

April 2, 2025 — **Date of Signature**

Optional: Parent/Guardian Contact Information:

_____ ***Print Name***

_____ ***Address*** ***City*** ***State*** ***Zip***

E-Mail Address: _____ ***Telephone:*** _____

Center Use Only

____ SNAP/TANF/FDPIR Household (must have a master case #)

____ Annual Income: $ _____ Household Size _____

_____ Center Official Signature

_____ Date of Signature

_____ Effective Date

_____ Expiration Date

Household Meal Benefit Category:

- ☐ Free
- ☐ Reduced
- ☐ Paid
- ☐ Incomplete

Foster Child – Free Category
List names of foster child(ren):_____

INCOME ELIGIBILITY & ENROLLMENT FORM FOR CHILD CARE CENTERS
JULY 1, 2025 THROUGH JUNE 30, 2026

Part 1. CHILD ENROLLMENT : Complete the information below for all children in care. If the child is an infant, foster child (legal responsibility of a foster care agency or the court), Head Start eligible or a school-age child, please check the appropriate box.

Last Name, First Name	Date of Birth	Enroll Date	Times of Care (Usual)		Days in Care (Usual)							Meals Served During Care						Infant	School age	Head Start	Foster Child
			Arrival Time	Leave Time	M	T u	W	T h	F	Sa	Su	B	A M	L	P M	D	E V	(Zero -11 months)			
Gross, Nate "Nip"	1-4-23	2-28-26	7:15am	5:45pm	X	X	X	X	X			X		X	X			☐	☐	☒	☒
Berry, Jasmine	10-5-25	3-3-26	7:15am	5:45pm	X	X	X	X	X			X		X	X			☐	☐	☐	☐
																		☐	☐	☐	☐
																		☐	☐	☐	☐

Optional: Please check the ethnicity and race of the child(ren) you are enrolling.

Ethnicity (select one or more): ☐ Hispanic or Latino ☐ Not Hispanic or Latino

Race (select one or more): ☐ American Indian or Alaskan Native ☐ Asian ☐ Black or African American ☐ Native Hawaiian or other Pacific Islander ☐ White or Caucasian

Part 2. Households Receiving Benefits: Supplemental Nutrition Assistance Program (SNAP), Temporary for Needy Families (TANF), or Food Distribution Program on Indian Reservations (FDPIR), **Complete Parts 1, 2 and 4.**

Check Applicable Program & Provide a Master Case Number(s): ☐ SNAP Case #:_____ ☐ TANF Case #:_____ ☐ FDPIR Case #:_____

Part 3A. Households **exceeding** the income guidelines (listed on the attached letter), check this box. ☒

Part 3B. All other households – If you do not have a SNAP, TANF or FDPIR *master case* number. Complete Parts 1, 3B and 4.

List the names of **ALL** household members not listed in **Part 1 & foster children.**	REPORT GROSS INCOME BEFORE ANY DEDUCTIONS (Net for Self-Employed) **Frequency of pay codes – W= Weekly E2 – Every 2 weeks 2M = Twice Monthly M= Monthly Y=Yearly**								Check if Zero Income
	Earnings from Work		**Welfare, Child Support, Alimony**		**Pensions, Retirement, Social Security**		**All other income (see instructions)**		
	How much	How often	How much	How often	How much	How often	How much	How often	
Berry, Janice									☐
Berry, Donald									☐
Gross, Nate "Nip"									☒

Last four digits of the Social Security Number of Household Member who signs this form: **XXXX-XX-**_____ If you do not have a Social Security Number, check this box: ☐

Part 4 Signature and Contact Information

I certify (promise) that all the information on this form is true and that all income is reported. I understand that the facility will receive Federal funds based on the information I give I understand that CACFP Official may verify the information. I understand that if I purposely give false information the participant receiving meals may lose their benefits, and I may be prosecuted.

Janice Berry — **Signature of Parent/Guardian**

March 1, 2026 — **Date of Signature**

Optional: Parent/Guardian Contact Information:

Print Name

Address ***City*** ***State*** ***Zip***

E-Mail Address: _____ ***Telephone:*** _____

Center Use Only

____ SNAP/TANF/FDPIR Household (must have a master case #)

____ Annual Income: $ _____ Household Size _____

Debbie Dependable — Center Official Signature

3-1-26 — Date of Signature

3-1-2026 — Effective Date

3-31-2027 — Expiration Date

Household Meal Benefit Category:

☒ Free
☐ Reduced
☒ Paid – Berry, Jasmine
☐ Incomplete

Foster Child – Free Category
List names of foster child(ren): Gross, Nate "Nip"

Infant Formula Selection & Solid Foods

Nebraska Child & Adult Care Food Program

NUTRITION SERVICES

The **Infant Formula Selection & Solid Foods Form** is intended to be a living document shared between the childcare provider and families to ensure that formula/solid baby foods (texture appropriate) are served at the discretion of the parents. **As new foods are introduced at home, the form must be updated.** This allows the childcare providers to know when and what solid foods should be served.

Infant Name: Ruth Date of Birth:

A. **Infant Formula Selection:** This center provides _____ (brand) iron fortified infant formula to all infants under one year of age.

I ACCEPT or DECLINE (Please circle one) the center's formula. If declined, please identify what will be provided **BREASTMILK** (circle) **or**

FORMULA (list brand) _____.

Approximate Feeding Times: 9:00am 11:00am 1:00pm 3:00pm **Approximate Quantity (Ounces):** 4ozs

Parent Signature: Ruth Seller **Date:** 3/9/2026

B. **Infant Solids Permission:** My infant is ready for solid foods to be introduced and served according to the CACFP Infant meal pattern, in addition to formula or breast milk. Please insert date (month/yr.) each food may be served and check all meals those foods may be served:

Food	Date (Month/Yr)	Meals (Please check)			**Food**	Date (Month/Yr)	Meals (Please check)			**Food**	Date (Month/Yr)
Iron-Fortified Infant Cereals		*BK*	*LU/SU*	*SN*	**Fruit/Vegetables**		*BK*	*LU/SU*	*SN*	**Ready-to-eat Breakfast Cereal (SNACK ONLY)**	
Rice	3/2026	✓	4-15-26	4-15-26	Applesauce	3/2026	✓	4-15-26	4-15-26	Cereal:	5-2026
Oat	3/2026	✓	4-15-26	4-15-26	Apricots					Cereal:	
Barley					Avocados					Cereal:	
Mixed					Bananas	3/2026	✓	4-15-26	4-15-26	**Grains (SNACK ONLY)**	
Wheat					Carrots					Bread/Rolls	5-2026
Meat & Meat Alternatives					Corn					Biscuits	
Beef	5-2-2026		✓		Green Beans	4-15-26	✓	✓	✓	Saltine Crackers	
Dry Beans					Mango					Pancakes	5-2026
Cheese, Natural	5-2-2026	✓	✓		Melon					Waffles	
Chicken					Peaches	3/2026	✓	4-15-26	4-15-26	Tortillas soft	
Cottage Cheese					Pears	4-15-2026	✓	✓	✓	Other: Puffs	5-2026
Dry peas					Peas	4-15-2026	✓	✓	✓		
Fish					Plums/Prunes						
Pork					Potatoes						
Tuna					Squash	4-15-2026	✓	✓	✓	**Please note changes to infant's feeding schedule on the back of this page.**	
Turkey					Sweet Potatoes	4-15-2026	✓	✓	✓		
Whole Egg					Other:						
Yogurt	5-2-2026	✓	✓		Other:						
Other:					Other:						

WEEKLY MEAL RECORD

Individual Infant – Breakfast, Lunch and PM Snack

**All food components are required when infant is developmentally ready*

Child's Name: Ruth _____ Date of Birth: _____

Site: _____ Meal Benefit Category: _____

Common Abbreviations:
B.M. = Breast milk
F = Formula
Rice = "Rice" Cereal
Oat = "Oatmeal" Cereal
Mixed = "Mixed" Cereal
Infants fed on-site by breastfeeding mothers = B.M. by mom

Month, Day, Year		BREAKFAST			LUNCH			PM SNACK		
		4-6 Fl. Oz (0-5 months) **6-8 Fl. Oz** (6-11 months) Breast Milk[1] **or** Formula	**0 – ½ oz eq.** Infant Cereal **&/or** **0-4 Tbsp** Meat/meat alternate[2]	**0 – 2 Tbsp.** Vegetable, **or** Fruit **or** a combination of both	**4-6 Fl. Oz** (0-5 months) **6-8 Fl. Oz** (6-11 months) Breast Milk[1] **or** Formula	**0 – ½ oz eq.** Infant Cereal **&/or** **0-4 Tbsp** Meat/meat alternate[2]	**0– 2 Tbsp.** Vegetable, **or** Fruit **or** a combination of both	**4-6 Fl. Oz** (0-5 months) **2-4 Fl. Oz** (6-11 months) Breast Milk[1] **or** Formula	**0-1/2 oz eq** Infant Cereal/ **or** Bread **or** **0 – ¼ oz eq** Crackers **or** Ready-to-eat Breakfast Cereal	**0 – 2 Tbsp.** Vegetable, **or** Fruit **or** a combination of both
4	Monday	2oz BM 2oz BM	1oz Rice	1tsp Bananas	2oz BM 2oz BM	1oz Rice	1tsp Peas		1oz Goldfish Crackers	2tsp Pears
5	Tuesday	4oz BM	1oz Cereal	1tsp Applesauce	4oz BM	1oz Oat	1tsp sw Potatoes	Absent →		
6	Wednesday	4oz BM		1tsp Bananas	4oz BM	1 taco		4oz BM	1oz Puffs	2tsp Fruit
7	Thursday	4oz BM	1oz Oat	2tsp Peaches	4oz BM	2oz Yogurt	1tsp Applesauce	4oz		
8	Friday	4oz BM	Mom instruction No cereal or fruit today DD 5/8/24		4oz BM			4oz BM		

[1] - Breastfed infants who regularly consume less than the minimum amount of breastmilk per feeding, a serving of less than the minimum amount of breastmilk may be offered, with additional breastmilk offered at a later time if the infant will consume more.

[2] - Meats include beef, pork, fish poultry, whole egg (0-4 Tbsp.). Meat alternates include cooked dry beans or dry peas (0-4 Tbsp.), cheese (0-2 ounces), cottage cheese (0-4 ounces), or Yogurt (0-4 ounces or ½ cup).

This form must be used in combination with a point-of-service meal count sheet, i.e., the blue and white Record of Meals and Supplement Served form.

MONDAY DATE: 5/4/2026

LAST NAME, FIRST NAME	CODE	BR A	BR B	BR C	SN A	SN B	SN C	LU A	LU B	LU C	SN A	SN B	SN C	SU A	SU B	SU C
Teller, Ruth	A	X						X			X					
TOTAL																
VERIFIED																

TUESDAY DATE: 5/5/2026

LAST NAME, FIRST NAME	CODE	BR A	BR B	BR C	SN A	SN B	SN C	LU A	LU B	LU C	SN A	SN B	SN C	SU A	SU B	SU C
Teller, Ruth	A	X						X			X					
TOTAL																
VERIFIED																

WEDNESDAY DATE: 5/6/2026

LAST NAME, FIRST NAME	CODE	BR A	BR B	BR C	SN A	SN B	SN C	LU A	LU B	LU C	SN A	SN B	SN C	SU A	SU B	SU C
Teller, Ruth	A	X						X			X					
TOTAL																
VERIFIED																

THURSDAY DATE: 5/7/2026

LAST NAME, FIRST NAME	CODE	BR A	BR B	BR C	SN A	SN B	SN C	LU A	LU B	LU C	SN A	SN B	SN C	SU A	SU B	SU C
Teller, Ruth	A	X						X			X					
TOTAL																
VERIFIED																

FRIDAY DATE: 5/8/2026

LAST NAME, FIRST NAME	CODE	BR A	BR B	BR C	SN A	SN B	SN C	LU A	LU B	LU C	SN A	SN B	SN C	SU A	SU B	SU C
Teller, Ruth	A							X								
TOTAL																
VERIFIED																

DAILY ATTENDANCE