

Child Care Food Program Guide for Caterers

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Independence Avenue, SW
Washington, D.C. 20250-9410; or
2. **fax:** (833) 256-1665 or (202) 690-7442; or
3. **email:** program.intake@usda.gov

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Program Overview

The Child Care Food Program (CCFP) is a federal program that provides reimbursements for nutritious meals and snacks to eligible children who are enrolled for care at participating child care centers and day care homes. The CCFP also provides reimbursements for meals served to children and youth participating in afterschool care programs and children residing in emergency shelters. The CCFP contributes to the overall growth and development of young children in the United States.

Healthy meals are prepared by the child care center or by a CCFP registered Caterer.

- Procurement procedures must ensure maximum open and free competition.
- All procurements made with CCFP funds must comply with the federal procurement requirements in 7 CFR 226 and 2 CFR 200.
- The CCFP is **not** a party to the Standard Catering Contract but provides fiscal reimbursement to the program participant for creditable catered meals. These reimbursements are subject to federal CCFP requirements.
- The participating organization is obligated under the permanent contract with the CCFP to ensure all meals claimed for reimbursement meet CCFP requirements.
- The CCFP provides reimbursement to the child care organization, not the Caterer, for creditable meals served to eligible children.
- The Standard Catering Contract term is October 1-September 30. CCFP participating organizations are able to renew contracts up to four times after the initial contract but are not required to do so.
- The contract price will include the price of food, milk, disposable meal service products, packaging, transportation and other related costs and are fixed for the duration of the contract period.
- The contract will have no force or effect unless the organization is approved to participate in the CCFP. This means that a CCFP catering contract is not valid for a site that does not participate or is not yet approved to participate in the CCFP.
- The contract will have no force or effect unless the Caterer is listed on the CCFP Caterer List, pursuant to Florida Administrative Code Rule 64F-17.004, before the date the contract is signed.
- The Caterer must maintain all permits and licenses in good standing throughout the term of the contract and inform the CCFP of any changes and/or updates to their current status.
- Procurement procedures cover meals for children ages 1-5 and 6-18. This does **not** include any infant meals for ages 0-11 months.
- Caterers providing a bid are expected to carefully examine the terms and conditions of the Standard Catering Contract including Attachments. Failure to do so will be at the Caterer's risk.

Competitive Procurement

The total annual food purchases determine an organization's method of competitive procurement. **The Florida CCFP monetary threshold is \$250,000, below which informal competitive procedure may be followed.**

Federal Regulations allow two methods of Procurement:

1. Informal Competitive Procurement: CCFP providers with a total annual meal service cost up to \$250,000 may use informal procurement procedures for securing catered meal service contracts. CCFP participants must obtain a minimum of three bids from CCFP Caterers. Bid requests will be comprised of the following documents, completed by the participating organization where applicable:

1. The selected Cycle Menu (Attachment 2)
2. A completed Meal Services to be Provided (Attachment 5)
3. A completed Delivery Schedule (Attachment 6)
4. A Price Schedule (Attachment 7) with the top information and columns 1 and 2 completed
5. A Conflict-of-Interest Questionnaire (Attachment 8) with the top half completed

Upon receiving at least three bids, the CCFP provider will determine the single responsive bidder whose proposal will be most advantageous. If one or more of the bids received totals \$50,000 or more necessary, bid acceptance approval from the CCFP Nutrition team is required. Once bid acceptance approval is received, the Standard Catering Contract is signed by both parties.

2. Formal Competitive Procurement: CCFP providers with a total annual meal service cost at or above \$250,000 **must** use formal procurement procedures for securing catered meal service contracts. CCFP participants must publicly advertise for competitive sealed bids in a newspaper of general circulation or announce on organization's website or social media account. The advertisement or announcement must include the date, time and place of the bid opening, along with contact information of where to obtain the bid packet. Bidders must complete all mandatory attachments and submit two original paper copies per ITB in a sealed envelope. Bids must be publicly opened, and information recorded. No award is made at the bid opening. The participating organization has up to 72 hours to determine the responsiveness of each bid submitted, then submit necessary documentation to CCFP Nutrition team for bid acceptance approval.

Caterer Requirements and Responsibilities

Caterer Registration:

Under Title 7 Code of Federal Regulations §226.6(h)(i)(3) and Rule 64F-17.004 of the Florida Administrative Code, to prepare meals for use by CCFP child care centers, a Caterer must be licensed, permitted and/or inspected as required by Sections 509.241, 500.12, and/or 381.0072, of the Florida Statutes:

- Chapter 509, Florida Statutes, if the Caterer is regulated by the Department of Business and Professional Regulation (DBPR).
- Section 381.0072, Florida Statutes, if the Caterer is regulated by the Department of Health's Bureau of Environmental Health.
- Chapter 500, Florida Statutes, if the Caterer is regulated by the Florida Department of Agriculture and Consumer Services (FDACS).

Caterers are required to be registered with the CCFP to serve meals to program participants. Information for interested Caterers can be obtained by visiting the [CCFP website](#). The following documents must be submitted to be added to the CCFP catering list, which is updated monthly.

- 1. Caterer information and registration form:** The registration form must be filled out completely before a Caterer will be registered on the CCFP Caterer List
- 2. Current food service permit or license:** - Caterers permitted by DBPR must have a risk level 3 inspection classification due to serving a highly susceptible population.
- 3. Current food inspection report:** This must be dated within the last 12 months
- 4. Current food service manager certification:** This must be from an approved testing center and for someone working in the kitchen.

Access to Caterer Site: The Caterer will permit employees of the participating organization, representatives of the CCFP, the FDLE, and USDA access to:

1. Inspect the Caterer's preparation site prior to the delivery of catered meals
2. To observe and be present during preparation and delivery of meals, without prior notice, at any time during the contract period.

A Caterer who has had their permit or license revoked or cancelled by the licensing or permitting authority will be removed from the CCFP Caterer List. The Caterer will need to reapply to the appropriate licensing or permitting authority for reinstatement for the license or permit. The Caterer must reapply pursuant to Florida Rule of Administrative Code 64F-17.004 to be placed back on the CCFP Caterer List.

Supervision and Inspection Requirements:

1. Provide management supervision at all times, and maintain constant quality control inspection to check for portion size, quality of products, time and temperature, appearance, and packaging.
2. Maintain a valid state or federal food service license or permit; and
3. Submit copies of the applicable state or federal regulatory inspections and current license or permit annually to the CCFP Nutrition team as may be requested.

Access to Records and Maintenance of Records: The books and records of the Caterer pertaining to the CCFP participating organization's food service operation shall be available for inspection and audit by representatives of the CCFP, of USDA, and of the U.S. General Accounting Office at any reasonable time and place, for a period of three years from the date of receipt of final payment under the contract, or in cases where an audit requested by the CCFP or USDA remains unresolved, until such time as the audit is resolved. The Caterer shall maintain such records (supported by invoices, receipts, or other evidence) as the participating organization will need to meet its responsibilities under 7 C.F.R. § 226.6(i), and shall promptly submit invoices and delivery reports to the participating organization no less frequently than monthly, as specified in 7 C.F.R. § 226.6(i)(2).

The records that the Caterer will maintain include, but are not limited to:

1. Purchase orders, invoices from food distributors, and production records
2. Delivery records and meal change form confirmations
3. Temperature logs for storage, cooking and holding of potentially hazardous foods, and transportation to the site
4. Invoices
5. Notices of non-payment
6. Records necessary to comply with federal and state laws and regulations
7. All state and federal tax records associated with this contract
8. The contract, all addendums, and amendments.

Meal Requirements, Preparation, Packaging and Delivery: Caterers must prepare and deliver meals daily according to terms and conditions of meal requirements, preparation, packaging, delivery, and attachments 1 through 7. This includes providing meals according to the menu selected by the participating organization and that meet the nutritional requirements specified by the CCFP Meal Pattern for Children, Attachment 1. Please note that meal pattern requirements for children ages 3 through 5 are used for children age 1 and 2 in the CCFP Standard Catering Contract.

Caterers must ensure that all potentially hazardous foods are to be maintained in the at safe temperature range, cold foods at 41°F or below and hot foods at 135°F or above, throughout the delivery process and to be delivered in the safe temperature range. Meals delivered out of the safe temperature range will not be accepted and cannot be reheated or cooled to proper temperature. Caterers must not assemble meals more than 24 hours prior to delivery.

Labels:

For each meal delivered, Caterers must label each food grade storage container with the following:

- Name and address of the Caterer
- Date of production
- Food item name
- Number of portions by age group; with serving size information by cups, ounces, and individual pieces

Delivery Tickets:

Caterers must provide daily delivery tickets with each meal delivery. They must be typed or printed in ink on company letterhead in duplicate, one for the Caterer and one for the center. If delivering to a sponsored child care center, a minimum of three copies must be provided, one for the Caterer, a copy for the sponsoring organization and a copy for the child care center. All delivery ticket corrections made by the Caterer and/or the child care center must be initialed. The use of white-out is not allowed on any documents in support of the contract or on the contract itself.

A sample delivery ticket can be found on the [CCFP website](#). The Caterer may use this, or their own version. The delivery ticket must contain the following information:

- Name of the center
- Printed name and signature of delivery person
- Printed name and signature of person receiving delivery
- Date and time of delivery
- Number of meals for each type
- Individual meal components for each meal type and age group

Repayment for Disallowed Meals: the Caterer will reimburse the participating organization for the contract amount for all claimed meals denied by the CCFP when denial of reimbursement is the direct result of the Caterer's failure to comply with the meal requirements stated in the contract.

Caterer invoices: Caterers must submit itemized invoices to the child care center (or sponsor) biweekly or monthly. If the Caterer contracts with a sponsoring organization, then biweekly or monthly statements specifying the number of meals provided, the unit price for each meal and the amount paid by the sponsor on the center's behalf must be provided to each sponsored child care center that receives catered meals. Caterer invoices for CCFP claimed costs must be paid by the invoice payment due date or within five business days after receipt of CCFP reimbursement, whichever is earlier.

Non-payment for Meal Deficiencies: Caterer will not be paid for meals which are delivered outside of the agreed upon delivery time, are spoiled or unwholesome (e.g., moldy or undercooked food, foreign object in food) at the time of delivery, or do not otherwise meet the meal requirements contained in the contract (e.g., food delivered outside of acceptable temperatures, unauthorized substitutions). Any payment denial will be supported by delivery documentation demonstrating deviation from the requirements of this contract.

Caterer non-payment procedure: The Caterer must use the following delinquent payment notification procedures to preserve its right to demand payment for catering services:

1. For invoices not paid within 42 days after receipt of the invoice or 5 days after reimbursement is received (whichever occurs first), the Caterer will send a notice to CCFP provider. The Caterer will also send a copy of the notice to the Nutrition team.
2. The Caterer may suspend service or terminate its contract with the CCFP provider if the provider has failed to make full and complete payment for any invoice not paid within 42 days of receipt. The Caterer's failure to terminate its contract will not waive the Caterer's right to seek payment under Florida law.

Insurance Requirement: The Caterer must secure and maintain, at its sole expense, throughout the term of this Contract, insurance necessary to cover services under this contract. The Caterer accepts full responsibility for identifying and determining the types and extent of liability insurance necessary to provide reasonable financial protections for itself, and the clients to be served under this contract. The limits of coverage under each policy maintained by the Caterer do not limit the Caterer's liability and obligations under this contract.

The Caterer must deliver the written notification and a Certificate of Coverage to the participating organization of insurance coverage at the time this contract or renewal is executed and within five business days of any change in insurance or terms of insurance.

Attachments: The last section of the catering contract is the Attachments. Attachments are incorporated and adopted by reference into the terms and conditions of the CCFP Standard Catering Contract.

- **Attachment: 1 CCFP Meal Pattern for Children:** CCFP Meal Pattern states the total minimum amount of food that must be served to participating children aged one and older and specific meal components required. Meal pattern requirements for children ages 3 through 5 are used for children aged 1 and 2 in the CCFP Standard Catering Contract.
- **Attachment 2: Selected Cycle Menu:** Center will select one of fourteen, four-week catered cycle menus available to use with the Standard Catering Contract. Any deviation from using these menus must receive prior approval by the CCFP Nutrition team.
- **Attachment 3: Minimum Food Specifications, Exhibit A – Grains Requirement for CCFP and WIC Cereal List:** Exhibit A gives specific criteria for determining creditable grains and minimum serving sizes. The WIC Cereal list contains ready-to-eat breakfast cereals that are creditable.
- **Attachment 4: Boxed Lunch Menu:** For centers anticipating field trips.
- **Attachment 5: Meal Services to be Provided:** Completed by the center and used by the Caterer when determining unit meal prices.
- **Attachment 6: Delivery Schedule:** Provides delivery location, center contact information, and desired delivery times of meals.
- **Attachment 7: Price Schedule:** The center provides estimated number of meals per day by meal type and estimated number of serving days per year and the Caterer provides unit meal price and totals.
- **Attachments 8: Conflict of Interest Questionnaire:** for participating organization and Caterer. Each party is responsible for disclosing any conflict of interest that exists in the execution and administration of the catering contract
- **Attachment 9: Catered Meal Service Deficiency Report:** Participating organizations are instructed to complete this report when a catered meal deficiency occurs; and send to the Nutrition team if the deficiency may potentially cause a food borne illness, such as food being delivered out of temperature.
- **Attachment 10: Catered Meal Order Change Form:** Must be completed by the center when making changes to the number of catered meals ordered anytime during the contract period.
- **Attachment 11: Food Acceptance Log:** Used by the organization for keeping a written record regarding food deliveries.

Meal Pattern for Children

Ages 1 - 18

BREAKFAST

3 required meal components



Milk

1-2

3-5

6-18

fluid milk 1 year olds: unflavored whole milk 2-5: unflavored 1% or skim 6-18: unflavored or flavored 1% or skim	4 oz	6 oz	8 oz
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Vegetables/Fruits

vegetables, fruits, or portions of both (juice may only be served once/day)	1/4 cup	1/2 cup	1/2 cup
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Grains

bread, biscuit, muffin	1/2 oz eq	1/2 oz eq	1 oz eq
cereal, cooked	1/4 cup	1/4 cup	1/2 cup
cereal, dry: <i>granola</i>	1/8 cup	1/8 cup	1/4 cup
*cereal, dry: <i>flakes or rounds</i>	1/2 cup	1/2 cup	1 cup
*cereal, dry: <i>puffed</i>	3/4 cup	3/4 cup	1 1/4 cup

*Starting October 1, 2025, breakfast cereals must contain no more than 6 grams *added sugars* per dry ounce

Meat/Meat Alt. *optional*

lean meat, poultry, or fish	1/2 oz	1/2 oz	1 oz
cheese (natural/processed)	1/2 oz	1/2 oz	1 oz
cottage cheese, cheese food, cheese spread	1 oz	1 oz	2 oz
egg, whole	1/4 egg	1/4 egg	1/2 egg
*yogurt	1/4 cup	1/4 cup	1/2 cup
nut/seed butter	1 Tbsp	1 Tbsp	2 Tbsp

*Starting October 1, 2025, yogurt must contain no more than 12 grams *added sugars* per 6 ounces.

conversions:

1/2 c = 4 oz 1 pint = 2 c
 3/4 c = 6 oz 1 quart = 2 pints = 4 c
 1 c = 8 oz 1 gallon = 4 quarts = 16 c

Please note, portions listed are minimums.
 Serving larger portions is encouraged, especially to older children and those
 that ask for more.

Meal Pattern for Children

Ages 1 - 18

LUNCH & SUPPER
5 required meal components



Milk

1-2

3-5

6-18

fluid milk 1 year olds: unflavored whole milk 2-5: unflavored 1% or skim 6-18: unflavored or flavored 1% or skim	4 oz	6 oz	8 oz

Vegetables

vegetables (juice may only be served once/day)	1/8 cup	1/4 cup	1/2 cup

Fruits

fruits (juice may be served once/day; a 2nd vegetable may be served in place of fruit)	1/8 cup	1/4 cup	1/4 cup

Grains

bread, biscuit, roll, bun, tortilla, crackers	1/2 oz eq	1/2 oz eq	1 oz eq
pasta, rice, grits	1/4 cup	1/4 cup	1/2 cup

Meat/Meat Alt.

lean meat, poultry, or fish	1 oz	1 1/2 oz	2 oz
cheese (natural/processed)	1 oz	1 1/2 oz	2 oz
cottage cheese, cheese food, cheese spread	2 oz	3 oz	4 oz
beans, peas and lentils	1/4 cup	3/8 cup	1/2 cup
egg, whole	1/2 egg	3/4 egg	1 egg
*yogurt	1/2 cup	3/4 cup	1 cup
nut/seed butter	2 Tbsp	3 Tbsp	4 Tbsp
nuts and seeds	1/2 oz	3/4 oz	1 oz

*Starting October 1, 2025, yogurt must contain no more than 12 grams of *added sugars* per 6 ounces.

1/2 c = 4 oz 1 pint = 2 c
3/4 c = 6 oz 1 quart = 2 pints = 4 c
1 c = 8 oz 1 gallon = 4 quarts = 16 c

Please note, portions listed are minimums.
Serving larger portions is encouraged, especially to older children and those
that ask for more.

Meal Pattern for Children

Ages 1 - 18

SNACK

2 required meal components
only 1 may be a beverage



Milk

1-2

3-5

6-18

	1-2	3-5	6-18
fluid milk 1 year olds: unflavored whole milk 2-5: unflavored 1% or skim 6-18: unflavored or flavored 1% or skim	4 oz	4 oz	8 oz

Vegetables

	1-2	3-5	6-18
vegetables (juice may only be served once/day)	1/2 cup	1/2 cup	3/4 cup

Fruits

	1-2	3-5	6-18
fruits (juice may be served once/day)	1/2 cup	1/2 cup	3/4 cup

Grains

	1-2	3-5	6-18
bread, biscuit, roll, bun, tortilla, crackers	1/2 oz eq	1/2 oz eq	1 oz eq
pasta, rice, grits	1/4 cup	1/4 cup	1/2 cup
*cereal, dry: granola	1/8 cup	1/8 cup	1/4 cup
*cereal, dry: flakes or rounds	1/2 cup	1/2 cup	1 cup
*cereal, dry: puffed	3/4 cup	3/4 cup	1 1/4 cup

*Starting October 1, 2025, breakfast cereals must contain no more than 6 grams *added sugars* per dry ounce

Meat/Meat Alt.

	1-2	3-5	6-18
lean meat, poultry, or fish	1/2 oz	1/2 oz	1 oz
cheese (natural/processed)	1/2 oz	1/2 oz	1 oz
cottage cheese, cheese food, cheese spread	1 oz	1 oz	2 oz
beans, peas and lentils	1/8 cup	1/8 cup	1/4 cup
egg, whole	1/2 egg	1/2 egg	1/2 egg
*yogurt	1/4 cup	1/4 cup	1/2 cup
nut/seed butter	1 Tbsp	1 Tbsp	2 Tbsp
nuts and seeds	1/2 oz	1/2 oz	1 oz

*Starting October 1, 2025, yogurt must contain no more than 12 grams of *added sugars* per 6 ounces.

conversions:

1/2 c = 4 oz 1 pint = 2 c
 3/4 c = 6 oz 1 quart = 2 pints = 4 c
 1 c = 8 oz 1 gallon = 4 quarts = 16 c

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Please note, portions listed are minimums.
 Serving larger portions is encouraged, especially to older children and those
 that ask for more.

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Meal Pattern for Children

Important Reminders

Milk

- Children age one (after first birthday and prior to second), must receive unflavored whole milk.
- Children ages 2 - 5 must receive unflavored 1% (lowfat) or fat-free (skim).
- Children ages 6 and older must receive unflavored or flavored 1% or fat-free.
- Children 12 - 13 months may continue to receive infant formula as they transition to unflavored whole milk.
- Breastmilk is creditable for children of any age.
- Children 24 - 25 months may receive whole or 2% milk as they transition to 1% or fat-free.
- The type(s) of milk served must be noted on the menu (fat content and unflavored or flavored).
- Refer to the *Milk Substitutes & Creditable Milks* list for creditable non-dairy substitutes.

Fruits & Vegetables

- Vegetable or fruit juice must be full-strength, pasteurized, and 100% juice.
- Juice may not be served more than once per day.
- One cup of raw, leafy greens credits as 1/2 cup vegetable.
- 1/4 cup dried fruit, such as raisins, credits as 1/2 cup fruit.
- Lunch and supper must contain at least one vegetable and one fruit. A second, different vegetable may be served in place of fruit.

Grains

- All grains must be whole, enriched, or whole grain-rich.
- Pre-packaged grains must have enriched flour or meal or whole grains as the first ingredient (or 2nd after water). Sugar must not be the first ingredient.
- At least one serving of grains per day must be whole grain-rich and it must be noted on the menu (e.g. "WGR graham crackers"). 100% whole grain strongly encouraged.
- Corn masa and masa harina are considered whole grain-rich.
- Corn flour, corn meal, and other corn products must clearly state they are whole or enriched to be creditable as a grain. In order to be considered whole grain-rich, they must be whole or treated with lime (nixtamalized).
- Grain based-desserts such as cookies, donuts, granola/grain bars are not creditable.
- Cereals must have no more than *6 g sugar/dry ounce. See the *Florida WIC Approved Cereal List* (additional cereals not listed here may be creditable, also).

Meat/Meat Alt.

- Commercially processed combination foods such as breaded chicken, pizza, and lasagna must have a CN Label or Product Formulation Statement identifying the meal pattern contribution.
- Meat/meat alternates are not required at breakfast but may be served as an extra or in place of the entire grains component no more than 3 times/week.
- Yogurt must have no more than **23 g sugar/ 6 oz.
- A serving of nuts or seeds may credit as 100% of the meat alternate meal component.
- A serving of cooked beans, peas or lentils may credit as either a meat alternate *or* vegetable.

***Starting October 1, 2025, breakfast cereals must contain no more than 6 grams added sugars per dry ounce**

****Starting October 1, 2025, yogurt must contain no more than 12 grams added sugars per 6 ounces.**

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JUNE 2025

Attachment 2

Cycle Menu

Please remove this page and insert your Cycle Menu(s) of choice:

Cycle Menu A Hispanic

Cycle Menu A Hispanic No Pork No Peanut

Cycle Menu A Hot Breakfast

Cycle Menu B General

Cycle Menu B General No Pork No Peanut

Cycle Menu C Southern

Cycle Menu C Southern No Pork No Peanut

Head Start Menu

Early Head Start

Lunch, Snack, Supper Menu

Supper, Snack Only Menu

Supper Only Menu

Kosher Menu

Boxed Lunch

Attachment 3

Minimum Food Specifications, Exhibit A – Grains Requirement, and FL WIC Approved Cereal List

Milk	<p>Must meet State and local standards for fluid milk. Must be pasteurized whole, or lowfat, or fat free, or cultured buttermilk. Must contain vitamins A and D at levels specified by the Food and Drug Administration.</p> <p>Note: <i>Milk must be served with each breakfast, lunch and supper meal. Children one year of age must be served unflavored whole milk. Children two through five years old must be served either unflavored lowfat (1 percent) or unflavored fat-free (skim) milk. Children six years old and older must be served unflavored or flavored lowfat (1 percent) or fat-free (skim) milk.</i></p>		
Vegetables	Canned	Frozen	Fresh
Bean, Dip (Variety – including hummus, flavors)	Prepared, ready-to-eat, must be from a USDA or FDA inspected plant.		Prepared, ready-to-eat, must be from a USDA or FDA inspected plant.
Beans, Baked	Beans, baked, sauce containing brown sugar, ketchup and mustard sauce. U.S. Grade A or Fancy.		
Beans, Black	U.S. Grade A or Fancy		
Beans, Green	Cut, 1 ½", 4 sieve, U.S. Grade A or Fancy.	U.S. Grade A or Fancy	U.S. No. 1
Beans, Lima, Baby	U.S. Grade A or Fancy	U.S. Grade A or Fancy	U.S. No. 1
Beans, Refried	Must be from a USDA or FDA inspected plant, smooth paste or paste with whole and partial bean pieces, plain with vegetable oil – no lard.		
Beans, Red	Dark or light red, U.S. Grade A or Fancy, water packed.		
Broccoli		Cut, U.S. Grade A or Fancy	U.S. No. 1
Broccoli and Cauliflower		U.S. Grade A, 50% Broccoli, 50% Cauliflower	U.S. No. 1
Broccoli, Ready-to-use			<u>Florets</u> – 1" to 2 ¾" by 1 to 1 ½", U.S. No. 1, USDA, QTV
Carrots	Sliced or diced U.S. Grade A, Fancy	Sliced or diced U.S. Grade A	Whole, U.S. No. 1
Carrots, Ready-to-use			<u>Baby-cut</u> – 2" by 3/8" to 11/16", U.S. No. 1, from USDA inspected plant. <u>Sticks</u> – 3 ¾" to 4" by ¼" to ½", U.S. No. 1, from USDA inspected plant.
Carrot, Pineapple & Raisin Salad			<u>Prepared salad pack</u> – Must be from a USDA inspected plant.
Cabbage			U.S. No.1
Cabbage, Ready-to-use			<u>Shredded</u> – Green, 1/16", U.S. No. 1, from USDA inspected plant. <u>Salad mix</u> – Shredded green cabbage, shredded red cabbage and carrots mixed, U.S. No. 1, from USDA inspected plant.
Cauliflower, Ready-to-use			<u>Florets</u> – 1" to 2 ½" by 1" to 1 ½", U.S. No. 1, USDA, QTV

Attachment 3 (continued)

Minimum Food Specifications, Exhibit A – Grains Requirement, and FL WIC Approved Cereal List (continued)

Vegetables	Canned	Frozen	Fresh
Celery			U.S. Extra No. 1
Celery, Ready-to-use			<u>Sticks</u> – ½” by 4”, U.S No. 1, from USDA inspected plant.
Coleslaw			<u>Prepared salad pack</u> – Must be from a USDA inspected plant.
Corn	Vacuum pack, whole kernel, golden sweet Midwest. U.S. Grade A or Fancy	U.S. Grade A	U.S. No. 1, with or without husk
Corn, Mexican	U.S. Grade A or Fancy	U.S. Grade A	
Cucumbers			U.S. No. 1
Greens (Collard, Mustard or Turnip)	Chopped, U.S. Grade A or Fancy	Chopped, U.S. Grade A	U.S. No.1
Lettuce			Iceberg head - U.S. Grade No. 1 Romaine (or cos lettuce) U.S. Grade No. 1
Lettuce, Ready-to-use			<u>Chopped</u> – Medium, iceberg, U.S. No. 1, from USDA inspected plant <u>Salad mix</u> – Chopped iceberg lettuce and romaine, U.S. No. 1, from USDA inspected plant.
Mixed Vegetables	U.S. Grade A or Fancy	<u>California Style</u> - U.S. Grade A, broccoli cuts, cauliflower florets, carrot cuts <u>5 Vegetable Blend</u> - U.S. Grade A, 28% each corn and carrots, 17% each peas, and beans, 10% limas <u>Italian Vegetables</u> - U.S. Grade A, IQF sliced zucchini, cauliflower, carrot chunks, Italian green beans, lima beans and red peppers <u>Oriental Style</u> - U.S. Grade A, French cut green beans, broccoli cuts, onion strips, sliced mushrooms, diced red peppers	
Peas, Black Eye	U.S. Grade B	Monarch or Clemson varieties, light skin with dark eye	U.S. No. 1
Peas, Green	U.S. Grade A or Fancy	U.S. Grade A	U.S. No.1
Peas and Carrots	U.S. Grade A or Fancy, carrots shall not comprise less than 25% by weight and peas shall not comprise less than 50% by weight	U.S. Grade A, carrots shall not comprise less than 25% by weight and peas shall not comprise less than 50% by weight	

Attachment 3 (continued)

Minimum Food Specifications, Exhibit A – Grains Requirement, and FL WIC Approved Cereal List (continued)

Vegetables	Canned	Frozen	Fresh
Peppers, Green, Red, Yellow, Orange			U.S. No. 1 Whole or pre-cut, Julienne
Pickles, Dill strips	Prime Quality, firm, plump and uniform in size, cut length wise with kosher taste		
Pickles, Dill slices	US Grade B		
Pickles, Sweet chip	US Grade B, cross cuts or slices		
Potatoes	Whole or sliced, U.S. Grade A		U.S. No.1
Potatoes, New	Whole or sliced, U.S. Grade A	Roasted redskin chunks. IQF, oven prep	U.S. No. 1
Potatoes, Sweet	U.S. Grade A in Light Syrup	Yam Patties- packed in USDA inspected plant	U.S. No.1
Salsa	Mild, containing all vegetable w/ minor amounts of spices.		
Spinach	Chopped, Grade A or Fancy	Chopped, U.S. Grade A	U.S. No.1
Squash, Yellow, Summer		Sliced, U.S. Grade A or Fancy	U.S. No.1
Squash, Winter (Acorn or Butternut)		Chopped or mashed, U.S. Grade A or Fancy	U.S. No.1
Succotash	U.S. Grade A, whole-grain sweet corn shall not comprise less than 50% by weight and lima beans shall not comprise less than 12.5% by weight.	U.S. Grade A or U.S. Fancy, Corn, sweet, whole kernel (white or yellow) shall not comprise less than 50% by weight and lima beans or soy beans (edamame) shall not comprise less than 25% by weight.	
Three Bean Salad	U.S. Grade A or Fancy, mixture of green beans, wax beans, and dark or light red beans, marinated.		
Tomatoes	Whole, sliced, or crushed, U.S. Grade B or Extra Standard.		U.S. No.1
Tomato Sauce	U.S. Grade B or Extra Standard		
Yucca		Skinless, pre-cut	Roots completely covered with bark-like skin, free from cracks, sliminess or mold.
Zucchini		Sliced, U.S. Grade A or Fancy	U.S. No.1
Fruit	Canned	Frozen	Fresh
Apples (All varieties)	U.S. Grade A, Sliced, regular pack in water.		U.S. No. 1
Applesauce	U.S. Grade A, Natural, Unsweetened.		
Florida Avocados			U.S. No. 1 or U.S. Combination (at least 60%, by count, meet U.S. No. 1)
Bananas			Must be delivered to Institution with even bright yellow color, un-bruised
Cantaloupe			"Full slip" stem end, free from lumps or soft spots.

Attachment 3 (continued)

Minimum Food Specifications, Exhibit A – Grains Requirement, and FL WIC Approved Cereal List (continued)

Fruit	Canned	Frozen	Fresh
Clementines (or tangerines)			U.S. Fancy or U.S. No.1 Bright.
Fruit Cocktail	U.S. Grade B or U.S. Choice, packed in own juice or unsweetened fruit juice.		
Grapes (halved)			U.S. No. 1, seedless, red or white, must be halved
Honeydew			Symmetrical, firm-not rock-hard, free from lumps or soft spots.
Juice, Ready-to-serve (All varieties)	All juice must be 100% fruit or vegetable juice, USDA Inspected and pasteurized. All juice must be fortified with 100% or more of vitamin C unless it is orange or grapefruit juice. Juice must be delivered to the Institution ready-to-serve.		
Mandarin Oranges	Type I or II, size C or D, no sugar added, packed in own juice or unsweetened fruit juice, manufacturer's/distributor's certification required.		
Mangos			U.S. Fancy or U.S. No.1.
Oranges (All varieties)			<u>Fresh</u> - U.S. Fancy <u>Chilled</u> - US Grade A or Fancy
Peaches	U.S Grade B or U.S. Choice, Halves or slices, Yellow, cling stone, packed in own juice or unsweetened fruit juice.		U.S. No. 1
Pears	U.S. Grade A, Bartlett, Halves or slices, packed in own juice or unsweetened fruit juice.		U.S. No. 1
Pineapple (Sliced, tidbits, cubes, or chunk)	U.S. Grade A packed in own juice or unsweetened fruit juice.		U.S. No. 1
Plantains (Maduros – sweet, or tostones/mofongo/mangu – not sweet)		Sliced, Individually Quick Frozen, pre-cooked, oven ready. Not pre-fried, zero grams trans fat per serving.	Very ripe or green, ready to cook.
Tropical Mixed Fruit	U.S. Grade B or U.S. Choice, packed in own juice or unsweetened fruit juice.		<u>Fresh</u> - U.S. No. 1 <u>Chilled</u> – Florida Pack in light syrup or own juice. Fruit to include papaya and mango. Packed under continuous USDA inspection.
Raisins	Dried, seedless, mixed size. U.S. Grade A. 1/8 cup raisins credits as ¼ cup fruit; ¼ cup raisins credits as ½ cup fruit.		
Seasonal Fresh Fruit			Choice of cantaloupe, honeydew, mango, pineapple, strawberries, or watermelon.
Strawberries			U.S. No. 1
Watermelon			With or without seeds, dull skin, no flat sides, has hollow sound when tapped.

Attachment 3 (continued)

Minimum Food Specifications, Exhibit A – Grains Requirement, and FL WIC Approved Cereal List (continued)

Grains	
All grain/bread products	Must meet Grain Requirements for CCFP, Exhibit A. Must be whole grain, whole grain-rich, or enriched. Bran and germ are counted as enriched or whole-grain meals or flours. Corn masa and masa harina are considered whole grain-rich. Corn flour, corn meal, and other corn products must be whole or treated with lime (nixtamalized) to be considered whole grain-rich. Grain products must be zero grams trans fat per serving.
Meat/Meat Alternates	
Beef, Breaded country fried patties	Frozen, fully cooked. CN Label or Product Formulation Statement (PFS) required. Ground beef not to exceed 30% fat, water, vegetable protein product, spices and seasonings. No dried whole eggs or MSG allowed. Not pre-fried, zero grams trans fat per serving.
Beef, Canned Cubed	Lean meat only, in juice. ¾” to 1” cubes. USDA inspected.
Beef, Ground	Beef, ground, bulk, frozen; IMPs 136; 80:20 lean to fat ratio or less than 20% fat.
Beef, Patties	Frozen, fully cooked. CN Label or Product Formulation Statement (PFS) required. Ground beef (not more than 30% fat), water, vegetable protein product, spices and seasonings. No dried whole eggs or MSG allowed.
Beef, Salisbury patties	Frozen, fully cooked. CN Label or Product Formulation Statement (PFS) required. Minimum 2.14 oz. patty to provide 2 oz. meat/meat alternate. Ingredients: Ground beef (not more than 30% fat), water, vegetable protein product, spices and seasonings. No dried whole eggs or MSG allowed. Not pre-fried, zero grams trans fat per serving.
Beef, Shoulder Clod Roast	USDA Grade Good 12-14 lb. Roasts. Frozen. The shoulder clod roast is the same as the IMPs 114 except that the shoulder (cutaneous muscle) shall be removed when the underlying fat must be trimmed to comply with the surface fat thickness requirements. The heavy tendons at the elbow end of the cold shall be trimmed even with the lean and all sides shall be trimmed so that the clod is not less than 1” thick at any point. When smaller roasts are specified, the thick end of the clod shall be made into one roast and the thin end shall be split length-wise, the ends reversed and the boned surfaces placed together to produce a uniformly thick roast. These roasts shall be held intact by tying girthwise. IMPs Item #144A.
Beef, for Stewing	USDA Standard Grade. IMPs 135A. Cutting with electric saw will be permitted. Meat with dark discoloration, all bones, cartilage, back strap, exposed large blood vessels, heavy connective tissue and the pre-scapular lymph gland shall be removed. The thick tendinous ends of the shank shall be removed by cutting back until a cross sectional cut shows at least 75% lean. Not less than 75%, by weight, of the diced pieces shall be of a size which is equivalent of not less than a ¾ inch cube or not more than a 1 ½” cube and no individual surface of these pieces shall exceed 2 ½” in length. This item is the same as IMPs 135 Diced Beef except that the surface or seam fat of the boneless meat prior to dicing shall not exceed ¼” in any thickness at any one point. In addition, the fat content of the boneless meat determined visually shall not exceed 20%. Container to provide proper labeling and identification and USDA Inspection Stamp.
Cheese (shredded or sliced or stick)	The following cheeses will meet 21 C.F.R. §133 standards of identity: Cheddar – U.S. Grade A A. Colby – U.S. Grade A A. Mozzarella – Low moisture, Part skim, 100% natural cheese, minimum milkfat 45% and maximum moisture content of 52%. American – pasteurized, process cheese or blended cheese, processed in USDA approved plant, process cheese: minimum milkfat 50% by weight of solids and maximum moisture content is 40%, blended cheese: 13-17% milkfat by total weight and not more than 51% moisture content. Provolone – pasteurized, minimum milkfat 45% by weight of solids and maximum moisture content is 45% by weight. (No smoked.) Swiss – U.S Grade A

Attachment 3 (continued)

Minimum Food Specifications, Exhibit A – Grains Requirement, and FL WIC Approved Cereal List (continued)

Meat/Meat Alternates	
Cheese, Cottage	Pasteurized, plain, USDA Quality Approved Inspection Shield, meets 21 C.F.R. §133 standards of identity.
Chicken, Breaded patty	Frozen, fully cooked. CN Label or Product Formulation Statement (PFS) required. Minimum 3 oz. patty to provide a 2 oz. meat/meat alternate and 1 serving of bread. Ingredients: Ground chicken, vegetable protein product, spices and seasonings. No MSG allowed. Not pre-fried, Zero grams trans fat per serving.
Chicken, 8 Piece Cut	Raw individually quick frozen, ice glazed, cleaned and ready to cook, hand cut from USDA inspected grade A fryers. Portions shall be cut from 2 ½ to 3 ¼ pound fryers, without giblets or necks. Average portion weight 4.5 oz. packaged in heavy-duty poly bags inside legibly labeled heavy duty master cartons. Average cases weight 27 pounds. 96 portions per cases.
Chicken, Drumsticks	Raw individually quick frozen, ice glazed, clean and ready to cook, hand cut from USDA inspected grade A fryers. Raw portion weight 3.7 oz. plus or minus ¼ oz. Packaged in heavy duty poly bags inside legibly labeled heavy-duty master cartons.
Chicken, Nuggets	Fully cooked, breaded, IF. Cooked weight of nugget 14.17 g (1/2 oz.) to 28.35 g (1 oz.). Chunked and formed, ½ inch cube or greater, mostly white meat (not less than 66 % white, not more than 34 % dark), without skin. CN Label or Product Formulation Statement (PFS) required. Not pre-fried, zero grams trans fat per serving. No MSG. USDA certified.
Chicken, Thighs (No back)	Raw, individually quick frozen, ice glazed, cleaned and ready to cook, hand cut from USDA inspected Grade A fryers. Raw portion weight 4.1 oz. plus or minus ½ oz. Packaged in heavy duty poly bags inside legibly labeled heavy-duty master cartons.
Chicken, Whole	Raw frozen, ice glazed, cleaned and ready to cook, USDA inspected grade A broilers, fryers, or hens. Average portion weight 6-8 lb. Packaged in heavy duty poly bags inside legibly labeled heavy-duty master cartons.
Eggs	USDA inspected large, Grade A or better, 100% candled. Eggs may be raw in shell, fully cooked whole eggs, frozen diced, frozen patty (CN Label products available), or broken homogenized and pasteurized.
Egg, Salad	Fully cooked eggs (see Eggs specification). "Salad" may be prepared by mixing eggs with relish and/or chopped vegetables such as celery and onions. Mayonnaise may be used as a moistening agent to "bind" the salads. Egg portion must be one whole large egg before added ingredients.
Fish, Portion (breaded)	Cod or Alaska Pollack, oven-ready, breaded, un-fried, 3 oz. portion (rectangle or wedge). Meets the requirements of U.S. Grade A, 75 percent by weight of fish flesh. CN Label or Product Formulation Statement (PFS) required. No MSG, zero grams trans fat per serving. USDC/NOAA Seafood Inspection approved.
Fish, Portion (un-breaded)	Cod or Alaska Pollack, or Haddock, or Tilapia, or Whitefish, U.S. Grade A once-frozen fish fillets. USDC/NOAA Seafood Inspection approved.
Fish, Sticks	Cod or Alaska Pollack, oven-ready, breaded, un-fried, 1 oz. stick. Meets the requirements of U.S. Grade A, 72 percent by weight of fish flesh. CN Label or Product Formulation Statement (PFS) required. No MSG, zero grams trans fat per serving. NOAA certified.
Fish, Tuna	Fancy, chunk, light, packed in water. Canned or flexible pouch. No salt added. USDC certified.
Fish, Tuna, salad	Tuna fish (as specified above) "salad" may be prepared by mixing tuna fish with relish and/or chopped vegetables such as celery and onions. Mayonnaise may be used as a moistening agent to "bind" the salads. Weight of portion of tuna must be 2 ounces before added ingredients.
Nut/Seed Butter	Peanut butter, or soynut butter: US Grade A, smooth.
Pork, Breaded patty	Fully cooked, breaded, not pre-fried, zero grams trans fat per serving. CN Label or Product Formulation Statement (PFS) required. Minimum 2.83 oz. patty to provide 1.5 oz. meat/meat alternate and 1 serving of bread for children ages 1-5. Minimum 3.75 oz. patty to provide 2 oz. meat/meat alternate and 1½ serving of bread for children ages 6-12. Ingredients: Ground pork (not to exceed 24% fat), water, vegetable protein product, spices and seasonings. Breeding not to exceed 30%. No dried whole eggs or MSG allowed.

Attachment 3 (continued)

Minimum Food Specifications, Exhibit A – Grains Requirement, and FL WIC Approved Cereal List (continued)

Meat/Meat Alternates	
Pork, Breaded patty	Fully cooked, breaded, not pre-fried, zero grams trans fat per serving. CN Label or Product Formulation Statement (PFS) required. Minimum 2.83 oz. patty to provide 1.5 oz. meat/meat alternate and 1 serving of bread for children ages 1-5. Minimum 3.75 oz. patty to provide 2 oz. meat/meat alternate and 1¼serving of bread for children ages 6-12. Ingredients: Ground pork (not to exceed 24% fat), water, vegetable protein product, spices and seasonings. Breading not to exceed 30%. No dried whole eggs or MSG allowed.
Pork, Ham	<u>Lean, boneless, cured, pressed, skinless</u> – Fully-cooked. Moist heat, Pullman, approximately 4 ¼” square. Must be fully cooked, sectioned and formed. USDA Inspected and stamped. IMPs #508. <u>Smoked</u> – Short Shank, Skinned Boned, Rolled and Tied. (Cured and Smoked). Ham is the same as Ham, Skinless, completely boneless IMPs #505, except that the ham shall not be encased in an artificial casing. The boneless ham shall be rolled and string tied. <u>Deli-Style</u> – Round or flat buffet. No binders, fillers or soy allowed. Minimum 94% lean.
Pork, Roast	Raw, fresh or frozen. Boston butt, center loin, or blade-end. U.S. Grade No. 1, less than 1” backfat thickness.
Pork, Sausage	Patty, Link or Market Style. Lightly seasoned and or flavored. No artificial casings. Total fat content not to exceed 20%.
Turkey, Breast	Deli-style, whole muscle, roasted/fully cooked, boneless, skinless, minimum 96% fat free, may be smoked.
Turkey, Ground	Made from USDA inspected turkeys, 100% turkey meat, no binders or fillers, minimum 85% lean.
Turkey, Roast	Frozen, raw, USDA Grade A. Boneless, 60/40 white/dark ratio, wrapped in natural skin, netted. 8-10 lb. each.
Turkey, Slices	Fully cooked. Made with no less than 60% white meat, no skin added, no binders, fillers, or soy allowed. Must be less than 10% fat.
Turkey, Whole	Young Tom Eviscerated, 16 lb. and over. USDA Grade A.
Veggie Burger	Hamburger Style Classic , frozen, 2.5 oz. fully cooked Hamburger Style Classic Garden burger – all vegetable. To provide 2 oz. equivalent meat alternate for Child Nutrition Meal Pattern Requirements. CN Label or Product Formulation Statement (PFS) required.
Yogurt	Type II (High Protein), Class B (lowfat) or C (nonfat), Flavor 2 (fruit flavored) – flavor style a (blended/stirred/set). Must contain no more than 23 grams of total sugars* per 6 ounces (no more than 19 grams per 5 oz.; no more than 15 grams per 4 oz.). 4 oz. cups or larger. Product shall: be commercial brand products; have a shelf life of at least 50 days from date of manufacturer
Combination Foods	
Combination main dish food items require a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or standardized recipe. This documentation gives the number of servings, serving size, and minimum meal contribution. Ingredients in these dishes must meet or exceed the minimum specifications on previous pages. The Caterer must inform the institution/facility of the appropriate serving size and supply documentation to institution/facility.	
Pizza, Wedge or Rectangle with Whole Grain	Frozen cheese, or pepperoni, or sausage. Low-moisture, part skim mozzarella cheese 8” wedge or 4” x 6” rectangle, to provide 2 servings grain/bread, 2 oz. meat/meat alternate, 1/8 cup vegetable. CN Label or PFS required. Primary source of flour is to be whole wheat. Zero grams trans fat per serving.
Sandwiches (Midnight/Cuban, Ham and cheese, Turkey and cheese, Tuna Salad)	Must provide the minimum amount of meat/meat alternate and bread/grain per serving for children ages 1-5 and ages 6-12 as specified by the Child Care Food Program Meal Pattern for Children, Attachment 2. (Children age 1 and 2 shall receive the same minimum meal pattern amounts as children age 3-5.) Note: The Caterer must deliver sandwiches pre-assembled (not in separate, bulk food containers) to Institutions, unless requested otherwise by the Institution. Condiments may be sent separately.
Other Foods	
Frequently used condiments	<i>Including: butter; margarine, salad dressings, cream cheese, mayonnaise, etc.</i> Must be zero grams trans fat per serving; lowfat or reduced fat products recommended.

* Starting October 1, 2025, yogurt must contain no more than 12 grams *added sugars* per 6 ounces.

Exhibit A: Grain Requirements^{1,2}

GROUP A	Ounce Equivalent (Oz Eq) for GROUP A
<ul style="list-style-type: none"> • Bread type coating • Bread sticks (hard) • Chow Mein noodles • Savory Crackers (saltines and snack crackers) • Croutons • Pretzels (hard) • Stuffing (dry) <p style="margin-left: 40px;"><i>Note: weights apply to bread in stuffing</i></p>	<p>1 oz eq (1 svg) = 22 gm or 0.8 oz 1/2 oz eq (1/2 svg) = 11 gm or 0.4 oz</p>
GROUP B	Ounce Equivalent (Oz Eq) for GROUP B
<ul style="list-style-type: none"> • Animal crackers • Bagels • Batter type coating • Biscuits • Breads (sliced, French, Italian) • Buns (hamburger and hot dog) • Egg roll skins • English muffins • Graham crackers (plain/honey) • Pita bread • Pizza crust • Pretzels (soft) • Rolls • Tortillas • Tortilla chips • Taco shells 	<p>1 oz eq (1 svg) = 28 gm or 1.0 oz 1/2 oz eq (1/2 svg) = 14 gm or 0.5 oz</p>
GROUP C	Ounce Equivalent (Oz Eq) for GROUP C
<ul style="list-style-type: none"> • Cornbread • Corn muffins • Croissants • Pancakes • Waffles 	<p>1 oz eq (1 svg) = 34 gm or 1.2 oz 1/2 oz eq (1/2 svg) = 17 gm or 0.6 oz</p>
GROUP D	Ounce Equivalent (Oz Eq) for GROUP D
<ul style="list-style-type: none"> • Muffins (all, except corn) 	<p>1 oz eq (1 svg) = 55 gm or 2.0 oz 1/2 oz eq (1/2 svg) = 28 gm or 1.0 oz</p>
GROUP E	Ounce Equivalent (Oz Eq) for GROUP E
<ul style="list-style-type: none"> • French toast 	<p>1 oz eq (1 svg) = 69 gm or 2.4 oz 1/2 oz eq (1/2 svg) = 35 gm or 1.2 oz</p>
GROUP F/G	Ounce Equivalent (Oz Eq) for GROUP F/G
Grain-based desserts are not creditable.	
GROUP H	Ounce Equivalent (Oz Eq) for GROUP H
<ul style="list-style-type: none"> • Breakfast cereals (cooked)³ • Bulgur or cracked wheat • Cereal Grains (barley, quinoa, etc.) • Macaroni (all shapes) • Noodles (all varieties) • Pasta (all shapes) • Ravioli (noodle only) • Rice (white or brown) 	<p>1 oz eq (1 svg) = 1/2 cup cooked or 1 oz (28 g) dry</p>
GROUP I	Ounce Equivalent (Oz Eq) for GROUP I
<ul style="list-style-type: none"> • Ready to eat breakfast cereal (cold, dry)³ 	<p>Flakes & rounds: 1 oz eq (1 svg) = 1 cup or 1 oz 1/2 oz eq (1/2 svg) = 1/2 cup or 0.5 oz</p> <p>Puffed cereal: 1 oz eq (1 svg) = 1.25 cups or 1 oz 1/2 oz eq (1/2 svg) = 3/4 cup or 0.5 oz</p> <p>Granola: 1 oz eq (1 svg) = 1/4 cup or 1 oz 1/2 oz eq (1/2 svg) = 1/8 cup or 0.5 oz</p>

1. The following foods must be whole grain, whole grain-rich, or enriched. At least one serving per day must be 100% whole grain or whole grain-rich.
2. Some of the following foods or their toppings/extras (such as cream cheese, syrup, etc.) may contain more sugar, salt and/or fat than others. This should be a consideration when deciding how often to serve them.
3. Breakfast cereals are traditionally served as a breakfast item but may be served in meals other than breakfast. Cereals must contain no more than 6 grams of sugar* per dry ounce and must be whole grain, enriched, or fortified. Refer to *Florida WIC-Approved Cereal List*.

³*Starting October 1, 2025, Breakfast cereals must contain no more than 6 grams *added sugars* per dry ounce.

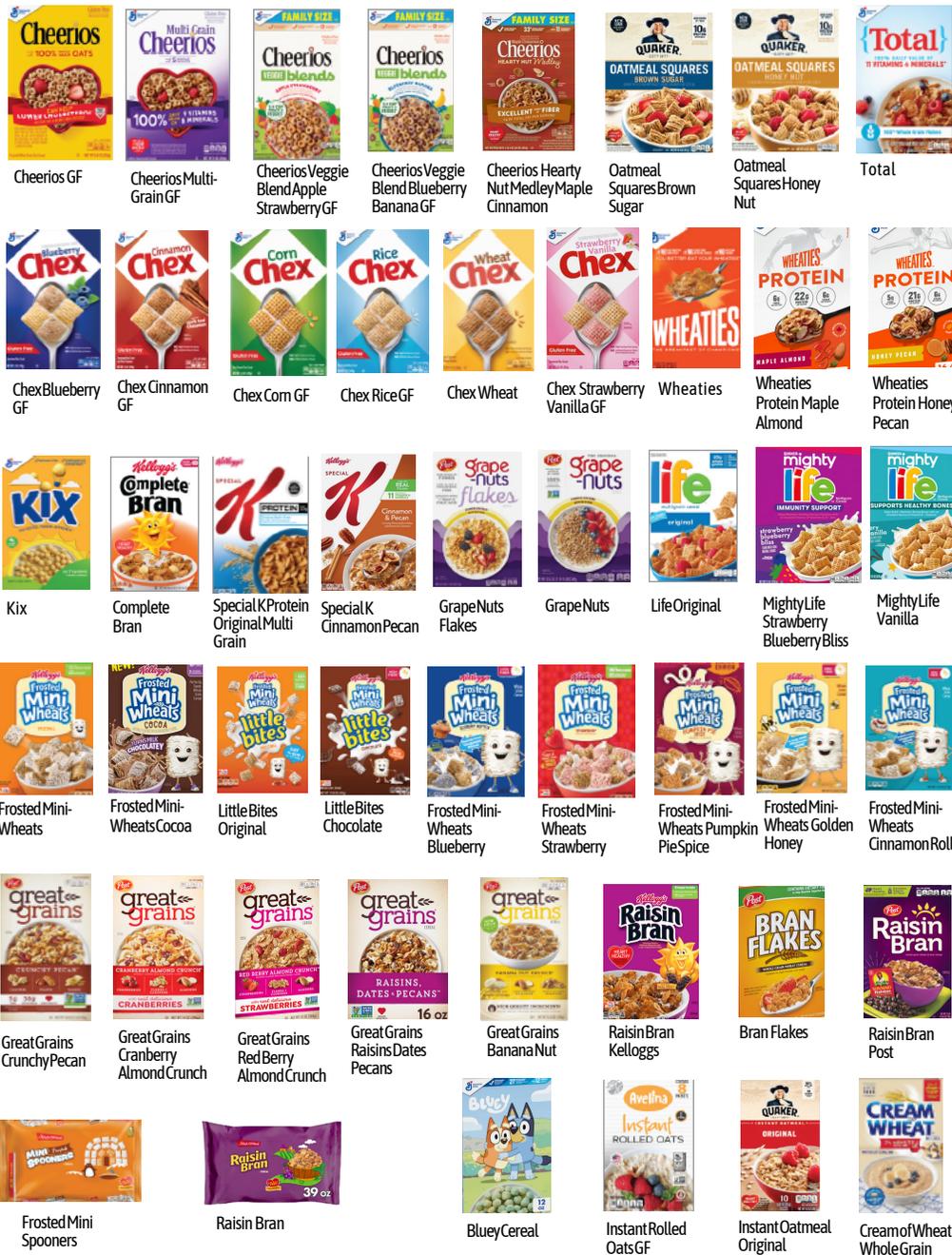
Florida WIC Approved Cereal List for the Child Care Food Program 2025-2026

GF = Gluten Free

All cereals on this list meet CCFP sugar limits and are creditable to serve.

July 2025

Whole Grain/Whole Grain-Rich Cereals



Any store brand or Ralston Foods brand

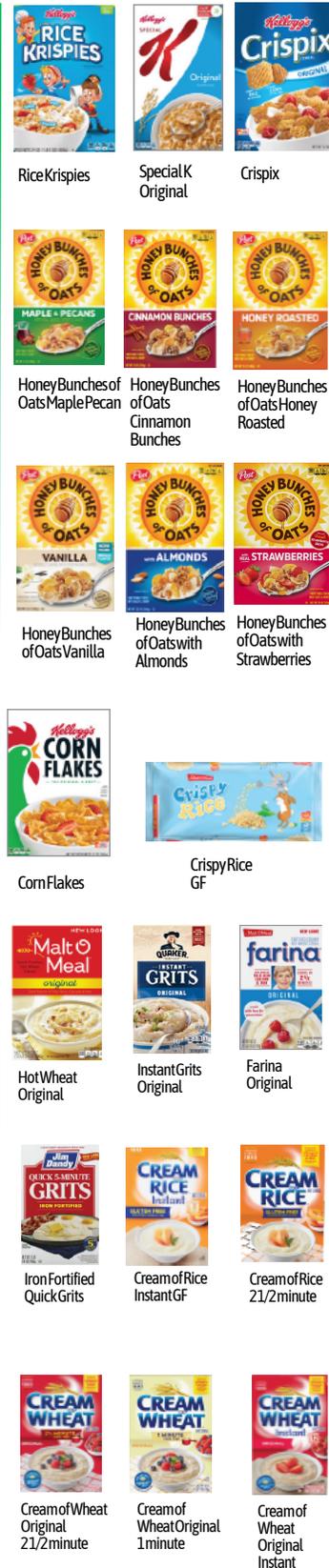
WHOLE GRAIN/WHOLE GRAIN-RICH CEREALS

- Bran Flakes
- Wheat Flakes
- Multigrain Flakes
- Frosted Shredded Wheat/Frosted Wheat
- Instant Oatmeal - Original/Regular
- MultiGrain Medley, Tasteos, Spins or Toasted Cereal
- Nutty Nuggets/Crunchy Nuggets/Crunchy Wheat
- Oat Crunch/Oat Wise/Oat Squares/Lively Oats
- Toasted Oats/Tasteos/Toasted Oat Spins/Happy O's
- Wheat Squares, Biscuits, or Crisps

ENRICHED CEREALS

- Corn Flakes
- Corn Squares, Biscuits, Crisps, or Bites
- Crisp Rice/Crispy Rice
- Crispy Hexagons (Corn & Rice)
- Essentially You/Toasted Rice
- Instant Grits - Original/Regular
- Oats & More with Almonds/Almonds & Oats
- Oats & More with Honey/Honey & Oats
- Rice Squares, Biscuits, Crisps, or Pockets

Enriched Cereals



Attachment 4

CCFP “Boxed Lunch” Menus

Below are five “box lunch” menus when requested by the Institution or Facility for field trips; the menus shall be rotated.

Menu One	Peanut butter and jelly sandwich (ages 1-5: 1Tbsp, ages 6-18: 2 Tbsp) on 100% whole grain bread Yogurt (ages 1-5: 4 oz, ages 6-18: 6 oz) Carrot sticks Apple wedges Milk
Menu Two	Chicken wrap (boneless chicken, cheddar cheese, and lettuce) Seasonal fresh fruit (cantaloupe, honeydew, mango, pineapple, strawberries, watermelon – no bananas/apples) Celery sticks <i>Ranch Dip</i> 100% whole grain tortilla Milk
Menu Three	Turkey and cheese sandwich on 100% whole grain bread <i>Mayo/mustard</i> Sliced cucumber and tomato Fruit cocktail Milk
Menu Four	Ham and cheese sandwich on 100% whole grain bread <i>Mayo/mustard</i> Carrot and celery sticks <i>Ranch Dip</i> Orange wedges Milk
Menu Five	Chicken salad Broccoli florets <i>Ranch Dip</i> Sliced peaches 100% whole grain crackers Milk

Attachment 5

Meal Services to be Provided

- 1) The Institution or Facility must select meal types and how food items shall be delivered by checking the appropriate boxes. *Note: Breakfast, Lunch and Supper must include milk. Snack may include milk according to cycle menu selected. Bulk canned fruit must be in suitable food-grade storage container(s) with tight fitting lid(s).*

<input type="checkbox"/> Breakfast <input type="checkbox"/> Bulk <input type="checkbox"/> Unitized	<input type="checkbox"/> Lunch <input type="checkbox"/> Bulk <input type="checkbox"/> Unitized	<input type="checkbox"/> Snack <input type="checkbox"/> Bulk <input type="checkbox"/> Unitized	<input type="checkbox"/> Supper <input type="checkbox"/> Bulk <input type="checkbox"/> Unitized
-----------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------

- 2) The Institution or Facility must select milk type(s) and size(s) of milk container(s) to be delivered. *Please see Attachment 1, CCFP Meal Pattern for children for milk requirements.* Contract price must include the price of milk to be included with program meals. The Caterer must charge separately should additional milk be requested by the Institution or Facility outside the scope of this contract.

<input type="checkbox"/> Unflavored Lowfat (1%) <input type="checkbox"/> Gallon <input type="checkbox"/> Half-gallon <input type="checkbox"/> Individual 8 oz. cartons <input type="checkbox"/> Other: _____	<input type="checkbox"/> Unflavored Fat-Free <input type="checkbox"/> Gallon <input type="checkbox"/> Half-gallon <input type="checkbox"/> Individual 8 oz. cartons <input type="checkbox"/> Other: _____	<input type="checkbox"/> Unflavored Whole <input type="checkbox"/> Gallon <input type="checkbox"/> Half-gallon <input type="checkbox"/> Individual 8 oz. cartons <input type="checkbox"/> Other: _____	<input type="checkbox"/> Flavored Fat-Free or Lowfat <input type="checkbox"/> Gallon <input type="checkbox"/> Half-gallon <input type="checkbox"/> Individual 8 oz. cartons <input type="checkbox"/> Other: _____
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Maximum number of children age one (unflavored whole): _____
Maximum number of children ages 6 and older (if requesting flavored fat-free): _____

- 3) The Institution or Facility must check below if the Caterer shall deliver sandwich foods such as cold sandwiches and wraps and hot burritos in bulk or pre-assembled. The Institution or Facility must be authorized to assemble sandwiches onsite and have adequate storage space to hold sandwiches at proper temperatures.

<input type="checkbox"/> Bulk , Caterer must deliver individual sandwich food components for assembly	<input type="checkbox"/> Pre-assembled , Caterer must deliver complete sandwiches that are ready to eat
--------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------

- 4) The Institution or Facility must check below if the Caterer shall supply disposable meal service products. *Note: See minimum paper product specifications below. Contract price must include the price of the disposable meal service products when the "Yes" box below is checked. The Caterer may charge separately should additional quantities of disposable meal service products be requested by the Institution or Facility outside the scope of this contract.*

<input type="checkbox"/> Yes Caterer must supply disposable meal service products	<input type="checkbox"/> No Caterer not required to supply disposable meal service products
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Minimum Disposable Meal Service Products:

<input type="checkbox"/> paper cup <input type="checkbox"/> foam cup <input type="checkbox"/> soft plastic, clear cup <input type="checkbox"/> Plastic straws, individually wrapped <input type="checkbox"/> Paper straws, individually wrapped	<input type="checkbox"/> 3-compartment plate <input type="checkbox"/> 5-compartment plate <input type="checkbox"/> foam plate <input type="checkbox"/> paper plate <input type="checkbox"/> plastic plate <input type="checkbox"/> plastic bowl <input type="checkbox"/> foam bowl	<input type="checkbox"/> 1 ply, white, ¼ fold napkins <input type="checkbox"/> Paper towels: _____ <input type="checkbox"/> Plastic forks, medium weight <input type="checkbox"/> Plastic spoons, medium weight <input type="checkbox"/> 8 oz. plastic container <input type="checkbox"/> Other: _____
-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

- 5) The Institution or Facility must check below if the Caterer shall supply with each delivery, clean serving utensils (scoops and/or ladles and/or measuring-serving spoons of standard sizes, disposable or stainless) to ensure appropriate serving size of foods as specified by the Child Care Food Program Meal Pattern for Children, Attachment 2 and the Cycle Menu, Attachment 3.

<input type="checkbox"/> Yes , Caterer must supply serving utensils	<input type="checkbox"/> No , Caterer not required to supply serving utensils
----------------------------------------------------------------------------	--------------------------------------------------------------------------------------

Attachment 6

Delivery Schedule

The Institution or Facility must use this (or a similar) document to identify delivery information for the Caterer. Make additional copies if needed. The Caterer will deliver once per day – the lunch and snack for the delivery day and breakfast for the following day.

The Institution or Facility must:

- **Delete or add facilities at least one week prior to the required date of service. The Delivery Schedule or other written notice must be used to add or delete facilities.**
- **Ensure that delivery time is no earlier than three hours before the CCFP approved start time of each hot meal service (lunch and/or supper).**

Site #1:	Site name: _____ Site address: _____ Site contact name: _____ Site contact number: _____ Daily delivery time requested: _____ Total # meals needed: Breakfast: _____ Lunch: _____ Afternoon snack: _____ Supper: _____ Morning snack: _____ Evening snack: _____
Site #2:	Site name: _____ Site address: _____ Site contact name: _____ Site contact number: _____ Daily delivery time requested: _____ Total # meals needed: Breakfast: _____ Lunch: _____ Afternoon snack: _____ Supper: _____ Morning snack: _____ Evening snack: _____
Site #3:	Site name: _____ Site address: _____ Site contact name: _____ Site contact number: _____ Daily delivery time requested: _____ Total # meals needed: Breakfast: _____ Lunch: _____ Afternoon snack: _____ Supper: _____ Morning snack: _____ Evening snack: _____

Attachment 7

Price Schedule

The Institution or Facility must complete columns 1 & 2 (in ink and retain copy) prior to obtaining price quotes from selected caterers. Caterer must complete remainder of form and return with price quote by date and time specified by the Institution. Failure to do so will be at the Caterer's risk.

The Caterer is required to substitute food components of the meal for children with disabilities when the disability restricts their diet. Substitutions are made on a case-by-case basis by the Institution or Facility and must be supported by a statement of the need for substitutes that includes the recommended alternate foods. The Institution or Facility must ensure adequate documentation is on file and that protected health information is not shared with the Caterer. The Caterer may elect to charge a higher unit price for substituted meals; but both parties must agree to the price in writing.

Institution/Facility Name: _____ CCFP Authorization No.: _____				
Attachment 2: Cycle Menu Selected _____ <i>Print menu selection</i>				
Check if Institution/Facility will purchase milk and Caterer will not need to supply: <input type="checkbox"/>				
Type of Meal per Contract Specifications	Estimated Total No. of Meals per Day 1	Estimated No. of Serving Days per Year 2	Unit Price per Meal 3	Total Price 4
Breakfast (Ages 1-5*)				
Breakfast (Ages 6-18)				
Lunch (Ages 1-5*)				
Lunch (Ages 6-18)				
Supper (Ages 1-5*)				
Supper (Ages 6-18)				
Morning Snack (Ages 1-5*)				
Morning Snack (Ages 6-18)				
Afternoon Snack (Ages 1-5*)				
Afternoon Snack (Ages 6-18)				
Evening Snack (Ages 1-5)				
Evening Snack (Ages 6-18)				
"Boxed" Lunches (Ages 1-5)				
"Boxed" Lunches (Ages 6-18)				
Note: "Boxed" lunches may be requested by the Institution for field trips. Institution must keep documentation of field trip and menu served.				
*Ages 1-5 based on meal pattern portion sizes for ages 3-5.				Grand Total 5

By affixing my signature on this quote, I hereby state that I have read all contract terms, conditions and specifications and agree to all terms, and conditions, provisions, and specifications. I certify that I will provide and deliver to the location(s) specified in the contract.

Caterer Company Name: _____

Authorized Caterer Representative: _____
(Signature) (Date)

Name and Title: _____
(Print or Type)

Attachment 8

Institution or Facility Conflict of Interest Questionnaire

The authorized ***Institution or Facility*** representative must complete this attachment.

- | | Yes | No |
|-----------------------------------------------------------------------------------------------------------------------------|-----|----|
| 1. Do you, your immediate family, or business partner, have financial or other interests in the potential Caterer? | | |
| 2. Have gratuities, favors or anything of monetary value been offered to you or accepted by you from the potential Caterer? | | |
| 3. Have you been employed the potential Caterer within the last 24 months? | | |
| 4. Do you plan to obtain a financial interest, e.g., stock, in the potential Caterer? | | |
| 5. Do you plan to seek or accept future employment with the potential Caterer? | | |
| 6. Are there any other conditions which may cause a conflict of interest? | | |

If you answered Yes to any of the above questions, please provide a written explanation of your answer.

I declare that the above questions are answered truthfully and to the best of my knowledge.

Institution or Facility	Signature of Authorized Institution Representative	Date
-------------------------	-------------------------------------------------------	------

Caterer Conflict of Interest Questionnaire

The authorized ***Caterer*** representative must complete this attachment.

1. Do you, your immediate family, or business partner, have financial or other interests in the Institution or Facility of which you are submitting this bid?
2. Have gratuities, favors or anything of monetary value been offered to you or accepted by you from the Institution or Facility?
3. Have you been employed by the Institution or Facility within the last 24 months?
4. Do you plan to obtain a financial interest, e.g., stock, in the Institution or Facility?
5. Do you plan to seek or accept future employment with the Institution or Facility?
6. Are there any other conditions which may cause a conflict of interest?

If you answered Yes to any of the above questions, please provide a written explanation of your answer.

I declare that the above questions are answered truthfully and to the best of my knowledge.

Caterer	Signature of Authorized Caterer Representative	Date
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Catered Meal Deficiency Report

Florida Department of Health
 Child Care Food Program
 FloridaHealth.gov/CCFP
 850-245-4323

A catered meal deficiency is a specific instance of non-compliance with the terms and conditions of the catering contract.

Deficiency reports addressing meals delivered out of temperature, spoiled or unwholesome food and/or food containing foreign objects must be sent to CCFP at: cateringcontractinbox@flhealth.gov within 24 hours of incident.

CHILD CARE CENTER INFORMATION	
Center Name:	Name of Staff Completing Report:
Email Address:	Phone Number:
Sponsor Name (if applicable):	
Delivery Address:	
Date of Incident:	Date of Report:
Caterer's Name:	Date Report Sent to Caterer:

CATERED MEAL DEFICIENCY – CHECK APPROPRIATE BOX (*Indicates report must be sent to CCFP within 24 hours)			
<input type="checkbox"/>	Food not delivered on time	Requested time:	Delivery Time:
<input type="checkbox"/>	Delivery missing meal components	Meal components missing:	
<input type="checkbox"/>	Delivery does not meet quantity of meals ordered	Number of meals missing from order:	
<input type="checkbox"/>	Delivery missing supplies ordered	Supplies missing:	
<input type="checkbox"/>	*Hot food delivered below 135°F	Item(s):	Temperature:
<input type="checkbox"/>	*Cold food delivered above 41°F	Item(s):	Temperature:
<input type="checkbox"/>	*Delivered food that is spoiled and/or unwholesome	Description:	
<input type="checkbox"/>	*Delivered food with foreign object in it	Description:	
<input type="checkbox"/>	Other deficiency	Description:	
Additional comments relating to deficiency:			
Caterer's Response:			
Caterer's signature:		Date sent to child care center:	

Attachment 10

Catered Meal Order Change Form

When making changes to the number of catered meals ordered, the Institution or Facility must complete the Catered Meal Change Form and fax or scan and email to the Caterer by 5:00 p.m. two days prior to delivery. The Caterer will confirm the requested change(s) with a return fax or email to the Institution or Facility within twenty-four hours of receipt. **Please note: This form is to be used for changing the number of meals ordered only. Meal type must be based on the initial or original contract Price Schedule.**

Institution Name: _____ (CCFP Authorization No.)

Child Care Facility Name: _____

Child Care Facility Address: _____

Caterer Name: _____ (Fax No./E-mail)

Authorized Institution Representative: _____
(Signature) (Date)

Meal Type	Current Total No. of Meals Ordered per Day	Change Total No. of Meals Ordered To:	Time Period (Please designate "until further notice" or with specific dates)
Breakfast (Ages 1-5)			
Breakfast (Ages 6-18)			
Lunch (Ages 1-5)			
Lunch (Ages 6-18)			
Supper (Ages 1-5)			
Supper (Ages 6-18)			
Morning Snack (Ages 1-5)			
Morning Snack (Ages 6-18)			
Afternoon Snack (Ages 1-5)			
Afternoon Snack (Ages 6-18)			
Evening Snack (Ages 1-5)			
Evening Snack (Ages 6-18)			
"Boxed" Lunches (Ages 1-5)			
"Boxed" Lunches (Ages 6-18)			

Maximum number of children age one (unflavored whole milk): _____

Maximum number of children age 6 and older (if requesting flavored milk): _____

Caterer received date: _____ Effective change date: _____

Attachment 11

Food Acceptance Log

TIME OF ARRIVAL: _____

FOOD PROVIDER: _____

DATE: _____

FOOD ITEM	QUANTITY	TEMP (°F)₁	CONDITION₂	INITIALS
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

I verify that the food listed above was inspected by me. The food is in sound condition, free from spoilage and contamination, and potentially hazardous foods were received at proper temperatures unless noted otherwise. To the best of my knowledge the food items received do not include any prohibited items as listed in 65C-22.005(1)(b).

NAME: _____ **SIGNATURE:** _____

1 - Potentially Hazardous Foods (Cold foods must be received at ≤ 41°F and Hot foods must be received at ≥ 135°F)

2 - (√) Item was accepted or (x) Item was rejected

(A record of all pre-prepared food transported into the facility must be maintained for four months for review by the licensing authority)

Delivery Guidance and Documents for Caterer Child Care Food Program (CCFP)

The purpose of this guidance is to clarify the meal delivery requirements of the caterer as stated in the Child Care Food Program Standard Catering Contract.

Food Safety Requirements (see pages 6-7 of Catering Contract):

- Prepare and deliver meals according to food safety and sanitation requirements of the applicable Licensing or Permitting Authority.
- Ensure that all potentially hazardous food for this contract will be kept at safe temperatures, 41°F or below for all cold foods and 135°F or above for all hot foods, except during necessary periods of preparation.
- Meals will not be assembled more than 24 hours prior to delivery.
- Ensure meals for this contract are held at safe temperatures:
 - All cold foods must be held at or below 41°F.
 - All hot foods must be held at or above 135°F.
- Date and hold a sample of each meal at a temperature of 41°F or below for a period of three days from the date and time of delivery of that same meal.

Important

- The caterer must deliver foods at appropriate temperatures (see above).
- The child care site must ensure foods arrive at temperatures that meet guidelines above and local licensing standards.
- Please note, canned fruit that is delivered to a site for same-day service does not need to be refrigerated. However, if the child care site will hold it overnight for next-day service, it must be refrigerated and arrive at or below 41°F.

Daily Delivery tickets must include the following (see page 8 of Catering Contract):

- The Caterer's name and address;
- The Caterer's production date, delivery date, and delivery time;
- The name and address of Institution or Facility being delivered to;
- An itemization to show the number of meals of each meal type, the individual meal components and food item, serving size and number of portions by age group (i.e., ages 1-2 must receive portions based on meal pattern for ages 3-5);
- Clearly identify serving sizes based on the meal component;
- If delivering milk in gallons, note the total number of gallons delivered;
- Clearly print or type the name of the individual making the delivery, and the name of the Institution's or Facility's representative accepting delivery of the meals.
- Ensure the individual making the delivery, and the Institution's or Facility's representative accepting delivery of the meals clearly signs the delivery ticket.

When delivering to an Institution or Facility, provide one copy of the delivery ticket to the Institution or Facility, and if the Facility is a sponsored Facility, provide a copy to the sponsor. Maintain a copy of the delivery ticket.

Sample Delivery Ticket:

The following page provides an example of a Delivery Ticket completed correctly, using food items based on:

- Menu
- Attachment 5 (Meal Services to be Provided)
- Attachment 6 (Delivery Schedule)
- Attachment 7 (Price Schedule)
- Attachment 10 (Meal Order Change Form), as needed

For Further Catering Guidance Visit www.FloridaHealth.gov/CCFP and click on Catering or call 850-245-4323 and ask to speak to someone in the nutrition section.

Sample

XYZ Catering Company
Daily Delivery Ticket

Production date: 1/18/2023

Delivery date: 1/18/2023

Delivery time: 9:20 AM

Name and address

of child care center: ABC Child Center – 123 Rainbow Ln, Somewhere, FL 12345 Phone No.: 555-123-4567

Meal type and meal components:	Food item	Arrival Temp °F	# portions for ages 1-5	Serving size for ages 1-5	# portions for ages 6-18	Serving size for ages 6-18
Breakfast: (check appropriate box) <input type="checkbox"/> same day service <input checked="" type="checkbox"/> next day service						
Fluid milk	Whole Unflavored Milk	38°F	6 (1yr)	¾ cup	n/a	
Fluid milk	1% Unflavored Milk	39°F	24 (2-5yr)	¾ cup	10	1 cup
Vegetable/fruit/juice	Mandarin Oranges	n/a	30	½ cup	10	½ cup
*Grains/breads	Raisin Bread	n/a	30	½ slice	10	1 slice
*Meat/meat alternate						
Total # of Breakfast meals delivered: <u>40</u>			Ages 1-5: <u>30</u>		Ages 6-18: <u>10</u>	
Lunch/Supper						
Fluid milk	Whole Unflavored Milk	40°F	6 (1yr)	¾ cup	n/a	
Fluid milk	1% Unflavored Milk	38°F	24 (2-5yr)	¾ cup	10	1 cup
Vegetable/fruit/juice	Peas	149°F	30	¼ cup	10	½ cup
Vegetable/fruit/juice	Apple Slices	39°F	30	¼ cup	10	¼ cup
*Grains/breads	Roll	n/a	30	½ each	10	1 each
*Meat/meat alternate	Breaded Chicken Patty	155°F	30	½ patty	10	1 patty
Total # of Lunch/supper meals delivered: <u>40</u>			Ages 1-5: <u>30</u>		Ages 6-18: <u>10</u>	
Snack						
Fluid milk	Whole Unflavored Milk	37°F	6 (1yr)	½ cup	n/a	
Fluid milk	1% Unflavored Milk	39°F	24 (2-5yr)	½ cup	25	1 cup
Vegetable/fruit/juice						
*Grains/breads	WW Tortilla	n/a	30	½ tortilla	25	1 tortilla
*Meat/meat alternate	Provolone Cheese	38°F	30	½ oz	25	1 oz
Total # of Snack meals delivered: <u>55</u>			Ages 1-5: <u>30</u>		Ages 6-12: <u>25</u>	
Milk Daily Total						
Total gallons delivered: <u>1</u> unflavored whole		<u>6</u> unflavored fat-free		<u> </u> unflavored low fat		
		<u> </u> flavored fat-free		<u> </u> flavored low fat		
Total half pints delivered: <u> </u> unflavored whole		<u> </u> unflavored fat-free		<u> </u> unflavored low fat		
		<u> </u> flavored fat-free		<u> </u> flavored low fat		

*Combination main dish food items require a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or standardized recipe. Caterer must supply this documentation to institution/facility.

Name of individual making delivery:

Printed Name

Signature

Date

Name of individual accepting delivery:

Printed Name

Signature

Date

Comments/concerns:

Sample

(Insert Caterer Name and Address)

Daily Delivery Ticket

Production date: _____ Delivery date: _____ Delivery time: _____

Name and address of child care center: _____ Phone No.: _____

Meal type and meal components:	Food item	Arrival Temp °F	# portions for ages 1-5	Serving size for ages 1-5	# portions for ages 6-18	Serving size for ages 6-18
Breakfast: (check appropriate box) <input type="checkbox"/> same day service <input type="checkbox"/> next day service						
Fluid milk						
Fluid milk						
Vegetable/fruit/juice						
*Grains/breads						
*Meat/meat alternate						
Total # of Breakfast meals delivered: _____			Ages 1-5: _____		Ages 6-18: _____	
Lunch/Supper						
Fluid milk						
Fluid milk						
Vegetable/fruit/juice						
Vegetable/fruit/juice						
*Grains/breads						
*Meat/meat alternate						
Total # of Lunch/supper meals delivered: _____			Ages 1-5: _____		Ages 6-18: _____	
Snack						
Fluid milk						
Fluid milk						
Vegetable/fruit/juice						
*Grains/breads						
*Meat/meat alternate						
Total # of Lunch/supper meals delivered: _____			Ages 1-5: _____		Ages 6-18: _____	
Milk Daily Total						
Total gallons delivered: _____ unflavored whole		_____ unflavored fat-free	_____ unflavored low fat			
		_____ flavored fat-free	_____ flavored low fat			
Total half pints delivered: _____ unflavored whole		_____ unflavored fat-free	_____ unflavored low fat			
		_____ flavored fat-free	_____ flavored low fat			

*Combination main dish food items require a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or standardized recipe. Caterer must supply this documentation to institution/facility.

Name of individual making delivery: _____
Printed Name Signature Date

Name of individual accepting delivery: _____
Printed Name Signature Date

Comments/concerns: _____

Determining Whole Grain-Rich

Top Three Methods:

1

FDA Standard of Identity:

- Product meets standards to be labeled as “Whole Wheat”
- Only applies to **Bread, Buns, Rolls and Pasta**



The following statements on a product package are *not* an FDA Standard of Identity:

- “Whole Grain”
- “Contains Whole Grains”
- “Made with Whole Grains”
- “Made with Whole Wheat”
- “Wheat”

You need to check the ingredients list to determine if the product is whole grain-rich.



Other Methods to Determine Whole Grain-Rich

2 Child Nutrition (CN) Label or Product Formulation Statement (PFS):

- Voluntarily provided by manufacturers
- Identify how a processed food contributes to the meal pattern.

Child Nutrition (CN) Label

Indicates Whole Grain-Rich:

CN XXXXXX

Three breaded chicken nuggets provide 2.00 oz. equivalent meat/meat alternate and **1.00 oz. equivalent grains** for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the FNS, USDA mm/yy).

CN

Indicates Enriched Grain

CN XXXXXX

Three breaded chicken nuggets provide 2.00 oz. equivalent meat/meat alternate and **1.00 oz. equivalent grains (enriched)** for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the FNS, USDA mm/yy).

CN

Product Formulation Statement:

10673 South Lee Hwy • McDonald, TN 37353 **Bake Crafters** SINCE 1989 Phone (423) 396-3392 • Fax (423) 396-9604

Product Formulation Statement for Documenting Grains in Child Nutrition Programs
(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

Program operators should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Program operators have the option to choose the crediting method.

Product Name: Dinner Rolls, WG, Split Top, IW Code No.: 4027
 Manufacturer: Bake Crafters Food Company Serving Size: 1.0 oz
 (raw dough weight may be used to calculate creditable grains)

I. Does the product meet the whole grain-rich criteria? Yes No

II. Does the product contain non-creditable grains? Yes No How many grams? >3.99
 (Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 0.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains), or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate the grains contribution based on creditable grains. Groups A-G use the standard of 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)

Indicate which Exhibit A Group (A-I) the product belongs to: **B**

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION*	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) [†]		CREDITABLE AMOUNT
		A	B	
Whole Wheat Flour	9.9869	16	0.241	
Enriched Flour	9.6647	16	0.40	
Total				1.221
Total Creditable Amount[‡]				1.0 oz eq

* Creditable grains vary by Program. See the FBG for specific Program requirements.
[†] (Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams.
[‡] Standard grams of creditable grains from the corresponding Group in Exhibit A.
[‡] Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased: 1.0 oz eq
 Total contribution of product (per portion): 1.0 oz eq

I certify that the above information is true and correct and that a 1.0 ounce portion of this product (ready for serving) provides 1.0 oz eq grains. I further certify that non-creditable grains are not above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Gena Reed, Signature: _____ Title: Product Operations Manager
 Gena Reed, SNS, Date: 06/15/2023 (423) 396-3392
 Printed Name: _____ Phone Number: _____

September 2020

3 Product's Ingredient List

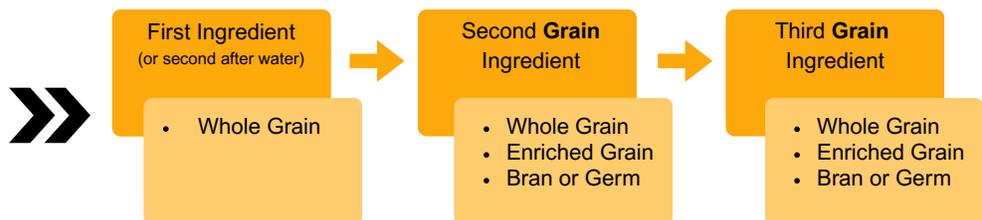
If the previous two methods do not apply to your product, then you will use the **Rule of Three**, which requires you to look at the ingredient list of a grain product, evaluating the first grain ingredient and then the next two (if any).

The first ingredient (or first after water) must be a whole grain. If the item has a second grain ingredient, it must be a whole grain, enriched grain, bran or germ. If the item has a third grain ingredient, it must also be a whole grain, enriched grain, bran or germ



MADE WITH SMILES AND WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CHEDDAR CHEESE (CULTURED MILK, SALT, ENZYMES), ANNATTO, VEGETABLE OILS (CANOLA, SUNFLOWER AND/OR SOYBEAN), SALT, CONTAINS 2% OR LESS OF: YEAST, AUTOLYZED YEAST EXTRACT, PAPRIKA, SPICES, CELERY, BAKING SODA, MONOCALCIUM PHOSPHATE, ONION POWDER. CONTAINS: WHEAT, MILK.

THE RULE OF THREE



Use this list when determining if a grain item is whole grain-rich by the Rule of Three. Find the product's ingredient list on the packaging and look for the following:

- **First ingredient** (or second after water): **must** be a whole grain
- **Second and third grain ingredients** (if any): **must** be a whole grain, enriched grain, bran or germ

If a whole grain is listed first in the ingredients list and a non-creditable grain is listed after, the grain is creditable but not considered whole grain-rich.

Grain derivatives and ingredients listed after the "contains 2% or less" statement are to be ignored.

Whole Grain Ingredients

Must be the first ingredient or second after water. May be the second or third ingredient

- | | | |
|----------------------------------|-----------------------------------------------------------------|--------------------------------|
| • Amaranth | • Oats | • Whole corn flour |
| • Amaranth flour | • Oatmeal (old-fashioned, quick cooking, steel cut and instant) | • Whole corn meal |
| • Bromated whole wheat flour | • Oat groats | • Whole durum flour |
| • Brown basmati rice | • Oat flour | • Whole durum wheat flour |
| • Brown jasmine rice | • Popcorn | • Whole einkorn |
| • Brown rice | • Quick cooking oats | • Whole einkorn berries |
| • Brown rice flour | • Quinoa | • Whole grain barley |
| • Buckwheat | • Rolled oats | • Whole grain brown rice |
| • Buckwheat flour | • Rye berries | • Whole grain corn |
| • Buckwheat groats | • Rye flakes | • Whole grain corn flour |
| • Bulgur | • Rye groats | • Whole grain corn meal |
| • Bulgar wheat | • Sorghum | • Whole grain einkorn flour |
| • Corn masa | • Sorghum flour | • Whole grain grits |
| • Corn masa flour | • Spelt berries | • Whole grain Khorasan wheat |
| • Corn treated with lime | • Sprouted brown rice | • Whole Khorasan wheat |
| • Cracked buckwheat | • Sprouted buckwheat | • Whole grain oat flour |
| • Cracked wheat | • Sprouted einkorn | • Whole grain soft white wheat |
| • Crushed wheat | • Sprouted spelt | • Whole grain spelt flour |
| • Dehulled barley | • Sprouted wheat | • Whole grain wheat |
| • Dehulled-barley flour | • Sprouted wheat berries | • Whole grain wheat flakes |
| • Emmer (whole farro) | • Sprouted whole rye | • Whole grain wheat flour |
| • Entire wheat flour | • Sprouted whole wheat | • Whole oat flour |
| • Flaked rye | • Steel cut oats | • Whole oats |
| • Flaked wheat | • Teff | • Whole rye |
| • Graham flour | • Teff flour | • Whole rye flour |
| • Ground corn with trace of lime | • Triticale | • Whole rye flakes |
| • Ground corn treated with lime | • Triticale flour | • Whole spelt |
| • Hominy | • Wheat berries | • Whole wheat flakes |
| • Hominy grits | • Wheat groats | • Whole wheat flour |
| • Instant oatmeal | • White whole wheat flour | • Whole white wheat |
| • Masa harina | • Whole barley | • Whole white wheat flour |
| • Millet | • Whole barley flakes | • Wild rice |
| • Millet flour | • Whole buckwheat flour | • Wild rice flour |
| • Nixtamalized corn | • Whole corn | |
| • Nixtamalized corn flour/meal | | |

Nixtamalized Corn Ingredients

Corn ingredients that are nixtamalized are considered whole grain.

These ingredients may be identified in the ingredients list as:

- | | |
|--------------------------|------------------------------|
| • Cooked with lime | • Trace of lime |
| • Cooked with lime water | • Treated with hydrated lime |
| • Hydrated lime | • Treated with lime |

In addition to the ingredients listed above, if an ingredient has "whole" in front of it, then it is a whole grain ingredient.

Enriched Grain Ingredients

May be the second and/or third grain ingredient.

- Enriched bromated flour
- Enriched corn flour
- Enriched corn meal
- Enriched durum flour
- Enriched durum wheat flour
- Enriched farina
- Enriched grits
- Enriched rice
- Enriched rice flour
- Enriched rye flour
- Enriched wheat flour
- Enriched white flour
- Other grains with the word “enriched” in front of it

In addition to ingredients listed to the left:

•When nutrients (niacin, iron, riboflavin, folic acid, thiamin) appear at the end of the ingredient list, separate from the grains, the entire product is enriched.

•When nutrients (niacin, iron, riboflavin, folic acid, thiamin) appear after a grain or flour, the grain or flour is enriched.

Bran or Germ Ingredients

May be the second and/or third grain ingredient

- Corn bran
- Oat bran
- Rice bran
- Rye bran
- Wheat bran
- Wheat germ

Grain Derivatives

Do not count as ingredients; they are ignored

- Cellulose fiber
- Corn dextrin
- Corn starch
- Modified food starch
- Potato starch
- Rice starch
- Tapioca starch
- Wheat dextrin
- Wheat gluten
- Wheat starch

Non-Creditable Grains and Flours

These also cannot be one of the first three grain ingredients to be considered whole grain-rich

- Barley
- Barley flakes
- Barley flour
- Barley grits
- Barley malt
- Basmati rice
- Bean/legume flour (such as chickpea, lentil, etc.)
- Bread flour
- Bromated flour
- Corn
- Corn fiber
- Corn flour
- Corn grits
- Corn meal
- Cultured wheat flour
- Degermed corn
- Degerminated corn meal
- Durum flour
- Durum grits
- Durum wheat flour
- Farina
- Flour
- Grits
- Ground corn
- Jasmine rice
- Malted barley
- Malted barley flour
- Nut or seed flour (any kind)
- Oat fiber
- Pearl(ed) barley
- Phosphate flour
- Pot barley
- Potato flour
- Rice flour
- Rye
- Rye flour
- Scotch barley
- Self-rising flour
- Self-rising wheat flour
- Semolina
- Soy flour
- Stone ground corn
- Stone ground wheat flour
- Tapioca flour
- Unbleached flour
- Vegetable flour (any kind)
- Wheat
- Wheat flour
- White flour
- Yellow corn flour
- Yellow corn meal

What about Flour Blends Ingredients?

A flour blend is when a grain/flour ingredient is listed with a parenthesis next to it and within is a list of multiple ingredients.

- If a flour blend is the first grain ingredient, all ingredients in the blend must be whole grains/flours.
- If a flour blend is the second or third grain ingredient, all grain ingredients in the blend must be whole grains/flours, enriched grains/flours, bran, and/or germ; vitamins and minerals are allowed.
- If a flour blend includes any non-creditable grains/flours, the flour blend is a non-creditable grain.

Adapted from USDA *Identifying Whole Grain-Rich Foods for the CACFP and Wisconsin DPI*

How Can I Tell if a Food is a Grain-Based Dessert?

Grain-based dessert items are not creditable to serve in the CCFP because of added sugar and saturated fats, which contribute to increased risk of chronic disease. These include store-bought items as well as homemade. Many times, grain-based desserts will include creditable ingredients that even may be whole grain.

See below for listing of common grain-based desserts:

Some Common Grain-Based Desserts: Not Creditable in the CCFP

- Biscotti, sweet, made with fruits, chocolate, icing
- Bread/breadstick with sweet filling (such as pie filling)
- Bread pudding, sweet
- Brownies
- Cake (coffee cake, pound cake, cupcakes)
- Caramel popcorn and kettle corn
- Cereal bars, breakfast bars, marshmallow cereal treats
- Cinnamon rolls
- Cookies
- Croissants, sweet, such as chocolate-filled
- Crusts of dessert pies, cobblers, fruit turnovers
- Danish pastries (Danishes), sweet pastries
- Doughnuts
- Fig or fruit-filled bars/rolls/cookies
- Gingerbread
- Granola bars, grain-fruit bars
- Ice cream cones
- Pita chips, sweet, such as cinnamon-sugar flavored
- Rice pudding, sweet
- Scones, sweet, made with fruits, chocolate, icing
- Sopapillas
- Sweet rolls/buns
- Toaster pastries
- Vanilla/chocolate wafers

What if I'm Not Sure?

Before adding an item to your menu, consider whether the food is commonly thought of as a dessert or sweet treat, especially by a toddler or preschooler.

Ask yourself the following questions:

Does the Food Item Contain:

- Chocolate or other flavored chips?
- Candy Pieces?
- Jam, fruit puree or custard filling?
- Marshmallows?



Is the Food Item:

- Dessert flavored? (chocolate, caramel, butterscotch, etc.)
- Coated with dessert flavored coatings or toppings? (cocoa, caramel, toffee, cinnamon-sugar, powdered sugar, glazes, etc.)
- Iced or frosted?
- Covered with sprinkles, or other sweet garnishes?
- Shaped like a cookie or one of the grain-based desserts listed above?
- An unfrosted piece of cake or a cupcake?
- A breakfast, cereal, or granola bar (store-bought or homemade)?
- A sweet pie, pastry or turnover?



If you answered "yes" to any of these questions, then the item is a grain-based dessert and must not be served!

Resources

USDA Policy Memo: Grain-Based Desserts in the CACFP - www.fns.usda.gov/cacfp/grain-based-desserts-child-and-adult-care-food-program

Exhibit A: Grain Requirements - www.floridahealth.gov/programs-and-services/childrens-health/child-care-food-program/Nutrition/_documents/exhibit-a-english.pdf

Grain-Based Desserts in the CACFP - www.fns.usda.gov/tn/grain-based-desserts-cacfp

Revised May 2025

Crediting Combination Foods in the CCFP

A **combination food**, which includes commercially processed meat or meat alternates such as pizza, chicken nuggets, ravioli, Salisbury steak, meatballs, fish sticks, cheese sauce, etc., is only creditable to the CCFP Meal Pattern when one of the following is on file:



1. Child Nutrition (CN) Label
2. Product Formulation Statement (PFS)



1 CN (Child Nutrition) Label:

A CN label is typically found on the product's packaging and is most often obtained through a food distributor. Combination foods and processed meats purchased from grocery stores or membership warehouse retailers generally do not include a CN label.

CN Labels are the 'Gold Standard' of documentation!

Sample original CN Label from product carton:



Sample CN Label with Required Elements:

1 Chicken Stir-fry Bowl

2 Ingredients: Chicken, brown rice, broccoli, red peppers, carrots, onions, water, olive oil, soy sauce, spices

3 CN

4 Each 4.5 oz Chicken Stir-fry Bowl provides 1.5 oz eq meat, 1.0 oz eq grains, $\frac{1}{4}$ cup dark green vegetable, $\frac{1}{4}$ cup red/orange vegetable, and $\frac{1}{8}$ cup other vegetable for Child Nutrition Meal Pattern Requirements (Use of this logo and statement authorized by the Food and Nutrition Service, USDA, 09/16).

5 000000

6 CN

7

8 Net weight: 18 pounds

9 Chicken Wok Company
1234 Kluck Street • Poultry, PA, 12345

10

1. Product name
2. Ingredients statement
3. CN logo
4. Meal pattern contribution statement
5. Six-digit product identification number
6. FNS authorization statement
7. Month and year of approval
8. Net weight
9. Company signature/address line
10. Inspection legend

For more information, visit FloridaHealth.gov/CCFP or call 850-245-4323

Florida HEALTH | Child Care Food Program

Acceptable CN Label Documentation

Acceptable and valid documentation for a CN label includes any of the documents below:

1. The original CN label from the product carton.
2. A photocopy or photograph of the CN label shown attached to the original product carton. CN labels that are photocopied or photographed must be visible and legible.
3. A CN label copied with a watermark displaying the product name and CN number provided by the vendor **and** the bill of lading (invoice).

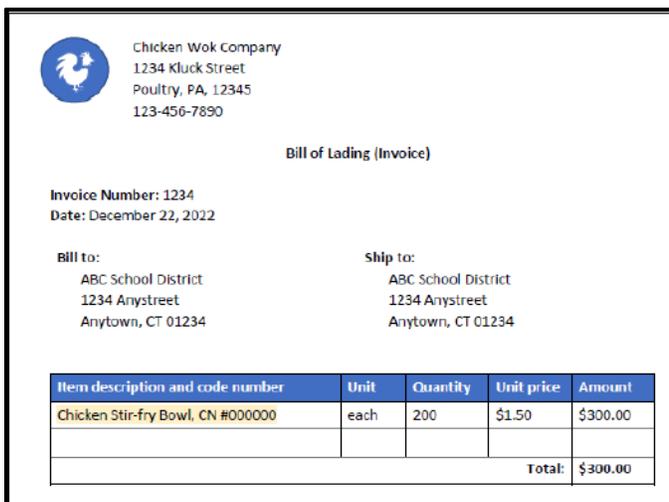


Sample CN Label with a watermark:



1. CN labels are specific to the product: The CN label for a specific product cannot be used for a different product.
2. Use the most current CN label: The CN label on file should be the most recent version. However, the label is valid for 5 years as long as the formulation remains unchanged.
3. Access the **CN Label Verification System** to confirm a label's validity.

Sample bill of lading (invoice):



Important to Note:

If the approval date on the CN Label is greater than 5 years old, be sure to check the **CN Label Verification System** to determine if it is valid or not. The approval date on the label may differ from the “valid until” date in the report.

Product Formulation Statements (PFS)

2 What if a CN Label is Not Available?

If a CN Label is not available, a **Product Formulation Statement (PFS)** is needed and can be requested from the manufacturer by calling the number listed on the product's packaging or found on the company's website.

NOTE: The PFS is not on the packaging information, nor is it part of the nutrition label or ingredient list.



A PFS is NOT found on a product's packaging or nutrition label!

A PFS MUST include:

1. Company letterhead
2. Name of product
3. Crediting calculations
4. Crediting statement
5. Signature & date

ABC Chicken Company

Product Formulation Statement for Documenting Meats/Meat Alternates (M/MA)
in Child Nutrition Programs

Program operators should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative.

Product Name: Grilled Chicken Nuggets Code No.: 123456

Manufacturer: ABC Chicken Company Serving Size: 4 nuggets (2.6 ounces)

I. Meats
Fill out the chart below to determine the amount of Meats.

DESCRIPTION OF CREDITABLE MEAT INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT INGREDIENT A	MULTIPLY	FBG YIELD ¹ B	CREDITABLE AMOUNT A x B
Boneless chicken	2.88 ounces	x	7	2.016
		x		
		x		
C. Total Creditable Meats Amount¹				2.016

¹ FBG yield = Additional Information column.

Total weight (per portion) of product as purchased 2.6 ounces

Total creditable amount of product (per portion). (Reminder: total creditable amount (per portion) cannot exceed the total (per portion) 2 ounce equivalents

I certify that the above information is true and correct and that a 2.6 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

John Smith
Signature

John Smith
Printed Name

President
Title

12/09/2022 (800) 123-4567
Date Phone Number



Total creditable amount listed in the calculations should always be rounded down to nearest .25 oz

Determining Serving Size from CN Labels and PFS

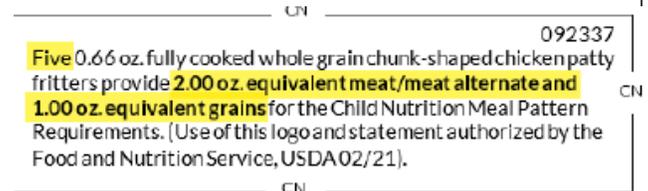
Use Information from the CN Label or PFS to determine how much of a combination food to serve in order to meet minimum meal pattern requirements.

CN Labels and PFSs identify a specific serving amount and the meal pattern contribution of creditable ingredients per serving.



The sample CN Label on the right identifies:

- Serving amount: 5 chicken patty fritters
- Meal pattern contribution:
 - 2.00 oz meat/meat alternate (m/ma)
 - 1.00 oz eq grains



Compare this information to the CCFP Meal Pattern minimum requirements to determine how much to prepare and serve to each participant:

Ages	Meal Pattern Requirements	Amounts to Serve at Lunch/Supper	Meal Pattern Contribution per Serving	Meets Meal Pattern Requirements
1&2 year olds	1 oz M/MA ½ oz eq Grains	3 fritters	1.2 oz M/MA 6/10 oz eq Grains	✓
3-5 year olds	1.5 oz M/MA ½ oz eq Grains	4 fritters	1.6 oz M/MA 4/5 oz eq Grains	✓
6 years & older	2 oz M/MA 1 oz eq Grains	5 fritters	2 oz M/MA 1 oz eq Grains	✓

In addition, the [CCFP](#) website has the [CN Calculator](#) to determine the amount of a combination product to serve for a reimbursable meal.

Crediting Grains using CN Labels or PFS:

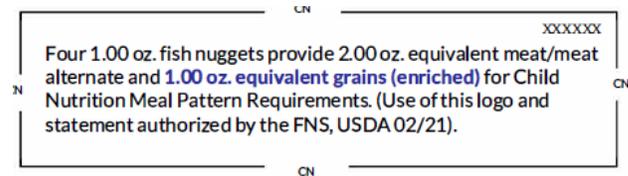
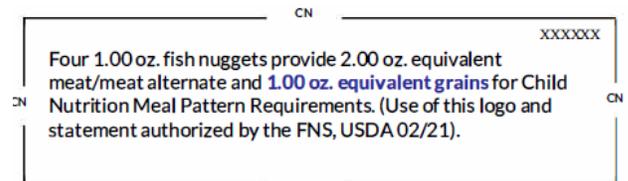
CN Labels:

Whole Grain-Rich: When the grain ingredient is whole grain-rich, the C Label will state the following:

X.XX oz. equivalent grains

Not Whole Grain-Rich: When the grain ingredient is not whole gain-rich, the CN label will state the following:

X.XXoz. equivalent grains (enriched)



Product Formulation Statement (PFS):

The PFS will indicate if the item is whole grain rich by the selection of 'Yes' or 'No' to the statement "Does this product meet the Whole Grain-Rich Criteria"



Frequently Asked Questions

What if a CN Label or a PFS is not available?

A CN Label or PFS must be on file for store-bought combination foods and processed meat/meat alternates to serve these items as meal components of a CCFP meal. When a CN Label or PFS is not on file or cannot be obtained:

- Do not serve the food item as a CCFP meal component. If served, these items can only be served as an extra food in addition to creditable meal components.
- Purchase a different item that has a CN Label or PFS that can be obtained.
- Do not claim meals when a CN Label or PFS is not on file and these items are served as meal components.

Do I need documentation for homemade combination foods?

You will need a **Standardized Recipe** that should be kept on file for all foods made from scratch, offered in reimbursable meals & snacks.

Standardized recipes are written documents with the following parts:

1. Name of the recipe (which should match the way it is listed on the menu)
2. List of all ingredients and the amount of each needed for the recipe
3. Specific instructions on how to make the recipe
4. Serving size and CCFP crediting information

Arroz Con Pollo

Preparation Time: 20 Minutes | Cook Time: 1 Hour 35 Minutes

CACFP CREDITING INFORMATION
1 chicken tenderloin and 1/2 cup (No. 8 scoop) rice and vegetable mixture provides 1 1/2 oz equivalent meat, 1/2 cup vegetable, and 1/2 oz equivalent grains.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Brown rice, long-grain, uncooked	12 1/2 oz	2 cup	1 lb 9 oz	1 qt	<ol style="list-style-type: none"> 1 Preheat oven to 400 °F 2 Combine brown rice and water in a large stockpot. Stir once. Heat on medium-high heat to a rolling boil. 3 Cover and reduce heat to medium. Cook for 20–30 minutes over low heat until water is absorbed. Fluff the rice gently with a fork. 4 In a small bowl combine seasonings: salt, black pepper, garlic powder, and cumin.
Water	32 fl oz	1 qt	64 fl oz	2 qt	
Salt, table		2 tsp		1 Tbsp 1 tsp	
Black pepper, ground		2 tsp		1 Tbsp 1 tsp	
Garlic powder		2 tsp		1 Tbsp 1 tsp	
Cumin, ground		1 Tbsp 1 tsp		2 Tbsp 2 tsp	

Processed foods without a PFS or CN label do not credit in CCFP meals & snacks.

What else do I need to know?

- The CN Label or PFS for a specific product cannot be used for a different product.
- The Nutrition Facts Label and Ingredients List is not acceptable documentation to credit store-bought combination foods and processed meat/meat alternates to the CCFP Meal Pattern.



For more information, visit FloridaHealth.gov/CCFP or call 850-245-4323

Florida HEALTH Child Care Food Program

Special Dietary Needs

Meal Modifications Due to Disability

The Americans with Disabilities Act Amendments Act of 2008 made important changes to the term “disability” to include any person with a physical or mental impairment that limits one or more major life activities, including major bodily functions. Most physical and mental impairments will constitute a disability; it does not need to be life-threatening.

The U.S. Department of Agriculture requires programs to make reasonable modifications to accommodate participants with disabilities to provide equal opportunity to participate. Examples of a disability may include diabetes, food allergy or intolerance, developmental delay, or autism.

Required Documentation: Medical Statement

A valid **medical statement** is required when the special diet request results in a meal or snack that **does not meet meal pattern requirements**.

It **must** be completed and signed by a Florida licensed healthcare professional, defined as a physician, physician’s assistant, nurse practitioner, or a registered dietitian.

It **must** include the following information:

- **Explanation of how the physical/mental impairment restricts diet**
- **Foods to omit and foods to be substituted and/or any necessary adaptive feeding equipment**
- **Signature of licensed physician, physician assistant, nurse practitioner, or registered dietitian**

What is a Reasonable Modification? (with a valid medical statement)

- Modification provided does not have to be a specific brand names requested; nor does the meal need to be different each day.
- There is no need to mirror items being substituted, e.g., lasagna on the menu does not mean you must serve a gluten free version to a child with an allergy or intolerance to gluten.
- Meal or snack provided should attempt to follow the meal pattern, but it is not required.
- Parent or guardian may **never** be required to provide the accommodation; if desired, they may provide all but one meal component (supplied by provider).
- Children receiving a meal modification **must not** be separated from others at mealtime.
- Seek clarification if Medical Statement is unclear.
- Provider may implement an accommodation before the completed Medical Statement is received to keep child safe. Meal pattern requirements must be met.

Section 504 Coordinator and Grievance Procedure

CCFP contractors with staff of 15 or more must designate at least one person to coordinate compliance with disability requirements. This person must establish grievance procedures that incorporate appropriate due process standards and provide for prompt and equitable resolution of complaints.

Responsibilities include reviewing requests for meal modifications; determining what modification(s) will be provided; ensuring proper documentation is received; and communicating with parents or guardians for clarification on meal modification(s) to best accommodate a child’s disability.

For more information, visit FloridaHealth.gov/CCFP or call 850-245-4323.

Special Dietary Needs

Meal Modifications Due to Preference

A **dietary preference** refers to eating certain foods or eliminating foods from the diet due to a general health concern or personal choice.

For example: “I request that soy milk is given to my child because she doesn’t like the taste of cow’s milk; not because she is lactose intolerant.”

When a parent makes a **dietary preference request**, the provider will verify that request is not related to a disability, but to a non-disability dietary need, such as:

- Religious (eliminating beef, pork, or eggs)
- Ethnic
- Lifestyle preference (organic, vegetarian)
- Other (health reason not supported by a completed medical statement, e.g., gluten free diet because parent believes it is healthier for the child)

Programs are **not required to accommodate dietary preference request** but are *strongly encouraged* to do so. All substitutions **must meet CCFP meal pattern requirements**.

Required Documentation for Dietary Preference Request

Special Dietary Needs Preference Request Form

- Form must be fully completed and signed by the parent or guardian.

-OR-

Written Statement from Family

- Identifies the non-disability special dietary need, including items not to be served and allowable substitutions.

Accommodating Requests Within the CCFP Meal Pattern

- Preference requests **must** be managed within the CCFP meal pattern requirements.
- The provider will work with the parent or guardian to determine how and if the request will be accommodated.
- The parent may supply **one** meal component (that meets the meal pattern requirements), and the provider will supply all other meal components for a reimbursable meal.

Examples of how a provider would accommodate a dietary preference request:

- Offer one type of creditable soymilk to accommodate participants requesting a non-dairy beverage (refer to the **CCFP Milk Substitutions List**). Because this modification is creditable, the meal meets CCFP requirements and is reimbursable.
- Accommodate vegetarian participants by serving creditable meat alternates.

Reference: www.fns.usda.gov/cn/modifications-accommodate-disabilities-cacfp-and-sfsp

For more information, visit FloridaHealth.gov/CCFP or call 850-245-4323.

Creditable Milks/Milk Substitutions in the Child Care Food Program

Creditable Milks

The following milks may be served as part of a reimbursable meal with no extra documentation needed:

- Breastmilk
- Pasteurized Cow or Goat Milk
- Lactose-Free or Lactose-Reduced Milk
- UHT (Ultra High Temperature) Milk
- Acidified or Cultured Milk
- Organic Milk

Non-Creditable Non-Dairy Beverages

These do not meet the USDA nutrient requirements and are not creditable without a completed Medical Statement.

- Almond Milk
- Cashew Milk
- Coconut Milk
- Hemp Milk
- Oat Milk
- Rice Milk

Milk Substitutions: Creditable Non-Dairy Beverages

What is a Creditable Non-Dairy Beverage?

Meets USDA nutrient standards for fluid milk substitutes and may be requested by either parent note or Dietary Preference Form.

Non-dairy beverages are not required to be low-fat or fat-free. When served to children 1-5 years old, they must be unflavored.

Nutrients (1 cup cow's milk)	Requirement per cup (8 fluid oz.)	% DV
Protein	8g	16%
Calcium	276mg	28%
Vitamin A	150mcg	10%
Vitamin D	2.5mcg	25%
Magnesium	24mg	6%
Phosphorus	222mg	23%
Potassium	349mg	10%
Riboflavin	.44mg	26%
Vitamin B-12	1.1mcg	19%

Creditable Non-Dairy Beverages Approved for Use in the CCFP

Find these on store shelves: (shelf-stable)

For Children
Ages 1-5
(Unflavored
Only)



Kikkoman Pearl Organic Soy Milk Smart Original



Silk Original Soy Milk



Pacific Ultra Soy Original



Ripple Original Dairy Free Milk



Sunrich Naturals Original Soy Milk

For Children
Ages 6
and Older
(Flavored)



Kikkoman Pearl Organic Soy Milk Smart Vanilla



Kikkoman Pearl Organic Soy Milk Smart Chocolate



Ripple Vanilla Dairy Free Milk



Ripple Chocolate Dairy Free Milk



Sunrich Naturals Soy Milk Vanilla



Silk Soy Milk Very Vanilla



Silk Soy Milk Chocolate

Find these in the refrigerated section:



Silk Original Soy Milk



Walmart Bettergoods Original Soy Milk



8th Continent Soy Milk Original



8th Continent Soy Milk Vanilla

Risk-Based Inspection Frequency

Effective July 1, 2014, the Division of Hotels and Restaurants has adopted by rule a risk-based inspection frequency for public food service establishments using the following criteria: one to four routine annual inspections; frequency based on inspection and compliance history, type of food and food preparation and type of service; and reassessment of establishments' inspection frequency as often as needed.

Risk Level	Classification Guidelines	Minimum Annual Inspections
Level 1	Establishments licensed as annual temporary public food service establishments or vending machines; or Establishments that: <ul style="list-style-type: none"> Do not cook raw animal food; or Cook raw animal food, but do not cool any cooked or heated foods 	1
Level 2	Establishments that: <ul style="list-style-type: none"> Cook raw animal food and cool any cooked or heated foods; Conduct a special process as described in 3-502.11 or 3-501.12, Food Code, as adopted by reference in rule 61C-1.001, F.A.C.; or Serve a raw or undercooked animal food that requires a consumer advisory under 3-603.11, Food Code, as adopted by reference in rule 61C-1.001, F.A.C. or rule 61C-4.010, F.A.C. 	2
Level 3	Establishments with a history of non-compliance resulting in three or more disciplinary Final Orders filed with the Agency Clerk within the previous two annual inspection cycles; or Establishments that serve a highly susceptible population as defined in the Food Code, as adopted by reference in rule 61C-1.001, F.A.C.	3
Level 4	Establishments with a confirmed foodborne illness within the previous calendar year as reported by the Florida Department of Health.	4