



North Carolina Department of Health and Human Services
Division of Public Health - Women's & Children's Health Section

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Michael F. Easley, Governor

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April 5, 2002

CACFP 02-14

MEMORANDUM

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

FROM: Arnette Cowan, MS, RD, LDN
Head, Special Nutrition Programs

SUBJECT: CACFP Policy Memoranda, 22620-07, 22620-08, ~~22620-09~~

22620-07: Use of Tofu in the Child and Adult Care Food Program (CACFP)

In the Child and Adult Care Food Program, tofu, a soy protein product, may not be used to meet meal pattern requirements in any of the United States Department of Agriculture's (USDA) Child Nutrition Programs. While the USDA has jurisdiction over the standards for meat and poultry products, tofu falls under the control of the Food and Drug Administration (FDA). According to a May 23, 1984, interpretation on soy protein products, the FDA reported that such products are potentially hazardous unless maintained at proper storage conditions. Therefore, until research proves the safety and sanitation of tofu for uses in institutional and day care settings, the use of tofu is discouraged in the CACFP.

22620-08: Use of Home Canned Foods in the Child and Adult Care Food Program (CACFP)

Meals claimed for reimbursement in the Child and Adult Care Food Program (CACFP) should not include home-canned foods. Clostridium botulism (a toxin causing food spoilage in canned foods) is extremely dangerous. Clostridium botulism can be present in food without evidence of spoilage.

To protect the integrity of the program, no food should be served to children and claimed for reimbursement in the CACFP unless it is prepared fresh, frozen or commercially canned.

22620-09: Grain / Bread Requirements and Equivalencies for Child Nutrition Programs

In addition the current Grains/Breads Instruction 783-1, Revision 2 (January 8, 1997), there have been recent changes to the crediting procedure. The bran and germ of the grain may now be included in the determination using a 14.75 grams equivalency. As a result of these changes, the Nutrition and Technical Services Division has recalculated all USDA recipes issued since 1988. The calculations reflected the new equivalencies for whole-grain flour and enriched flour; all other parts of the grain to include bran and germ; as well as cornmeal, oatmeal, and other cereals; rice and pasta.

If you have questions, please contact your regional consultant.

AC/ERB/clg

cc: SNP Staff, Auditors

