



Successfully Operating the Child and Adult Care Food Program An Overview of CACFP Duties and Documents for At-Risk Centers

*CACFP forms and templates are available online at <http://osse.dc.gov/service/child-and-adult-care-food-program>.

DAILY DUTIES

TASK	FORM or REFERENCE MATERIAL
Take attendance	Form: <ul style="list-style-type: none"> Monthly Tracking Log for Daily Attendance <i>or</i> Organization-generated sign-in/out sheets
Prepare meals or collect delivery ticket	Form: Daily Delivery Ticket
Verify that each meal meets the CACFP meal pattern requirements <ul style="list-style-type: none"> If not, make creditable substitutions and/or additions 	Forms: <ul style="list-style-type: none"> Child One Week Menu Template Adult One Week Menu Template
Record all menu changes	
Serve meals <ul style="list-style-type: none"> For adult meals: offer at least the minimum portion of all required components and ensure that participants accept the appropriate number of components in order to claim the meal For child meals: serve each participant the minimum serving size of each required component 	Reference Materials: <ul style="list-style-type: none"> CACFP Meal Pattern (<i>Infant, Child and/or Adult</i>) Sample Menus Food Buying Guide for Child Nutrition Programs Menu Planning Basics: A Guide for CACFP Operators in Child Care
Ensure any participant with dietary restrictions receives the appropriate meal (medical and non-medical)	Forms: <ul style="list-style-type: none"> Medical Substitution Form Soy Milk Notification Form
Take a count of all reimbursable meals served at the point-of-service <ul style="list-style-type: none"> For infant meals: count each meal once all of its components have been served 	Form: <ul style="list-style-type: none"> Point-of-Service Meal Count Form
Record the number of meals served to staff or volunteers <ul style="list-style-type: none"> These meals are not reimbursable, but must be tracked 	<i>None available</i>



WEEKLY DUTIES

TASK	FORM or REFERENCE MATERIAL
Conduct Weekly HACCP walk-through	Form: <ul style="list-style-type: none"> HACCP Weekly Self-Inspection Checklist

MONTHLY DUTIES

TASK	FORM or REFERENCE MATERIAL
Create or update the four-week menu cycle (<i>if needed</i>)	<ul style="list-style-type: none"> Child One Week Menu Template Adult One Week Menu Template Reference Materials: <ul style="list-style-type: none"> CACFP Meal Pattern (<i>Infant, Child and/or Adult</i>) Sample Menus Food Buying Guide for Child Nutrition Programs Menu Planning Basics: A Guide for CACFP Operators in Child Care
Prepare the claim for reimbursement <ul style="list-style-type: none"> Consolidate attendance records – determine total attendance Consolidate meal counts – determine total number of breakfasts, lunches, suppers and/or snacks served <ul style="list-style-type: none"> Claim only approved meal services If participating in the At-Risk Afterschool Meal Program, total the at-risk meal counts separately Sign the claim 	Form: <ul style="list-style-type: none"> Claim for Reimbursement Reference Materials: <ul style="list-style-type: none"> Instructions for Claim for Reimbursement Dated, daily attendance Point-of-service Meal Count Form
Submit the claim by the 10 th of the month following the claim month (i.e. submit the March claim by April 10 th)	None (email claim to osse.arclaims@dc.gov)
File the invoices, receipts, menus, attendance, and meal count records for the claim month	

ANNUAL DUTIES

TASK	FORM or REFERENCE MATERIAL
Attend annual training, including civil rights training, and application renewal training, provided by the D.C. State Agency (OSSE)	<i>None</i>
Train facility staff on their CACFP duties and civil rights responsibilities	Form: <ul style="list-style-type: none"> CACFP Training Documentation Form
Submit application updates to the State Agency <ul style="list-style-type: none"> Collect and report Civil Rights race and ethnicity data for the actual population and eligible population Create and submit the annual budget and budget narrative for State Agency approval 	<i>*Renewal applications are completed in Orchard.</i> Forms: <ul style="list-style-type: none"> Certified Food Protection Manager Instructions Budget Spreadsheet (<i>spreadsheet</i>) Reference Materials: <ul style="list-style-type: none"> Ward/District data source FNS Financial Management Instruction (796-2, rev 4)
<u>Institutions with a Food Service Management Company:</u> <ul style="list-style-type: none"> Sign a contract with a Food Service Management Company, following proper procurement procedures, or Renew an existing contract (up to three times) 	Forms: <ul style="list-style-type: none"> CACFP Small Purchase Procurement package (<i>for a new contract</i>) CACFP FSMC Contract Renewal (<i>for renewing a contract</i>)
File and maintain all CACFP records for the fiscal year	

DUTIES PERFORMED ON AN AS-NEEDED BASIS

TASK	FORM or REFERENCE MATERIAL
Send the State Agency updates on operations	<i>*All amendments are submitted in Orchard</i>
Obtain required paperwork for each newly enrolled participant	Form: <ul style="list-style-type: none"> Medical Substitution Form Soy Milk Notification Form (<i>if participant receives an approved soy milk instead of cow's milk</i>)
Conduct CACFP training for new staff or as issues arise (compliance errors, policy/procedures updates, etc.)	Form: <ul style="list-style-type: none"> CACFP Training Documentation Form

Ongoing Recordkeeping – Maintain permanently

- Permanent Agreement and Policy Statement
- IRS Letter of Determination (if non-profit)
- Memos, policies, regulations and instructional materials issued by the State Agency (unless redacted or outdated)
- Institution policies and procedures, including plans and procedures developed as part of a corrective action plan
- Displayed “And Justice for All...” poster and “Building for the Future” flyer

Ongoing Recordkeeping – Maintain for three (3) years after the end of the fiscal year

- CACFP initial application and annual renewal documentation (Annual Certification Statements, copies of licenses/alternate approval documentation, copies of DOH certified Food Safety Manager certificates)
- Documents pertaining to CACFP administrative reviews and/or technical assistance visits
- Dated, daily attendance records for each facility
- Dated, daily or point-of-service meal count records for each facility
- Dated, daily menus for infants, children, and/or adults that include all foods actually served
- Medical Substitution Forms and Soy Milk Notification Forms
- Food service management company procurement and contract documents, including valid business licenses and inspection reports
- Invoices, receipts, delivery tickets, and financial tracking documents to support:
 - Food costs
 - Itemized receipts, invoices or delivery tickets correspond to the foods listed on the menus
 - Food service operating costs (i.e. non-food items and services to support the food program like: serving utensils, cleaning supplies, pest control, etc.)
 - Food service labor costs (i.e. payroll records for the cook; time-and-attendance and payroll records for teachers with food service duties)
 - Administrative costs
 - Administrative labor costs (i.e. time-and-attendance and payroll for staff with record-keeping duties)
 - Administrative operating costs (i.e. items and services to support CACFP administration)
- Copies of all submitted claims (with addendum for any for-profit facilities)
- Training documentation – specify date, location, topics, and attendees
- Single Audit Reports (for institutions receiving \$750,000 or more in federal funding across all funding sources)
- Budget with narrative, documentation to support administrative cost estimates, and any amendments

Rev. 8/2020

