



PROVIDERS FOOD PROGRAM NOVEMBER 2008



IMPORTANT INFORMATION

During November and December we have quite a few days that the office will be closed due to holidays. It is very important that you submit your menus no later than the 5th of the month if you wish to make the 1st bill to that state and be paid in a timely manner.

The office will be closed the following dates:

Veterans Day	Nov. 11 th
Thanksgiving	Nov. 26 th , 27 th and 28 th .
Christmas Vacation	Dec. 24 th -January 2 nd .

The most reliable way to make sure your menus arrive on time is by submitting them via minute menus. For further information on using the internet to submit your menus contact the main office or your home visitor.

DINNER VISITS

Any provider that claims dinners, whether on a regular or irregular basis, will have an unannounced dinner visit done sometime during the course of the year.

OFFICE HOURS

The office is open from 8-4. During our lunch hour, 12:30-1:30, the phones are not answered. Feel free to leave a message and we will return your call as soon as possible.

VARIETY

It is important to serve a variety of foods to your day care children. If they refuse to eat something try again in a few weeks. Sometimes it takes 3 or 4 times before a child is willing to taste something new.

As you plan your menus take a look to see if you are serving vegetables or fruits high in vitamins A, C, and iron. Some examples would be-

Vitamin A: Sweet Potatoes, carrots, broccoli, winter squash, pumpkin, cantaloupe, spinach.

Vitamin C: Sweet peppers, white potatoes, sweet potatoes, broccoli, tomato juice, oranges, strawberries,

Iron: Green peas, asparagus, broccoli, beets, canned potatoes, sweet potatoes, cooked spinach, apples, apricots, raisins, liver, poultry, & beef.

TRAINING

October 1st was the beginning of our new fiscal year. Our food program year runs from October 1st to September 30th. During that time you are required to complete 6 hours of training. 2 hours in record keeping, 2 hours in nutrition and 2 hours in either CPR, record keeping or nutrition. If you did not complete your 6 hours by September 30th, your October menus will not be processed. If we have not received your training by the time the October claim closes you will lose your reimbursement. Any provider that has a missing training has been called or sent a letter.

RECIPES, CRAFT IDEAS AND TIDBITS OF INFORMATION

We are putting together a book and are still looking for recipes, craft ideas and helpful information that you might have when dealing with your day care.

The recipes can be day care related or something your family loves to eat. You can send them by e-mail to Susan@providerresources.org or mail them to the main office.

RECORD KEEPING TRAINING

We are comparing the results from the record keeping training you completed during the summer to look at where we need to focus more training. We are seeing that quite a few providers need training in creditable and non creditable food, as well as sweets. By understanding which foods are non-creditable it will prevent you from making mistakes that will disallow a meal or snack.

Remember sweets can only be claimed twice a week and they do include rice pudding, bread pudding, cereal bars, granola bars, doughnuts, cookies, pop-tarts & cupcakes.

One answer under menu items that 95% of providers answered incorrectly concerns ice cream cones. Although ice cream is not creditable- ice cream cones are creditable as bread.

REMEMBER: Menus are due in by the 5th of the month to make the first bill to the state

*HAPPY THANKSGIVING FROM THE STAFF OF
PROVIDERS FOOD PROGRAM*