

	MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES CHILD AND ADULT CARE FOOD PROGRAM		ISSUED	REVISED	CHAPTER	SECTION
	AT-RISK AFTER SCHOOL PROGRAMS POLICY & PROCEDURE MANUAL		1/12	3/12	7	7.6
CHAPTER			SUBJECT			
Chapter 7. Meal Service			7.6 Non-Traditional Food Sources & Commercially Processed Food			

I. NON-TRADITIONAL FOOD SOURCES

To claim reimbursement for a snack or supper meal, the at-risk after school program must supply all of the CACFP meal components and the food must originate from a source in compliance with Missouri Food Code laws. Traditional (approved) food sources include food purchased from food service distributors, supermarket chains, convenience stores, local grocers and other retail stores selling food and non-food items in compliance with Missouri Food Code laws.

A. Unapproved Food Sources – these items cannot be used in the CACFP:

Home Canned or Home Vacuum-Packaged Foods - Food prepared in a private home cannot be used or offered for human consumption in a food establishment. Without process controls, the safety of home processed food cannot be determined. Jams, jellies and fruit butters (apple butter) are included in the category of home canned foods.

Home Butchered Meat, Poultry or Wild Game Animals – does not meet the definition of an approved food source and is prohibited from being served in the CACFP. Wild game is not allowed to be used in FNS Child Nutrition Programs.

Non-Commercial Fish – home caught fish cannot be used in the CACFP.

Food Auctions and Salvage Outlets – these are unapproved food sources due to the uncertainty of product quality and inability to determine product safety.

B. Approved Food Sources – food can be purchased from these sources and used in the CACFP provided proper food safety practices are followed. The center must maintain itemized receipts to verify non-profit food service. Refer to Section 9.5 for more information on non-profit food service.

Farmers Market or Roadside Produce Stands – is limited to purchase of fresh and not packaged unprepared (whole, uncut) locally grown fruits, vegetables, in-shell nuts and fresh herb sprigs. Foods may not be processed or prepared beyond their natural state except for usual harvesting and cleaning processes. Fresh fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, or offered to participants in ready-to-eat form.

Center Gardens – food that is grown from seed or plant can be harvested and used for meals claimed in the CACFP. The center must maintain documentation of the cost (itemized receipt) of the seeds and/or plants. CACFP funds from the non-profit food service can be used (allowable cost) to purchase items such as watering cans, fertilizer, rakes, etc. as long as the items are used for the purpose of starting and maintaining a garden. Fresh fruits and vegetables shall be thoroughly washed in water to remove soil and other

contaminants before being cut, combined with other ingredients, cooked, or offered to participants in ready-to-eat form.

Garden Donations – donations of fresh produce grown in gardens other than the center garden may be used as part of a reimbursable meal and is limited to: whole, uncut fruits and vegetables, in-shell nuts and fresh herb sprigs. Foods may not be processed or prepared beyond their natural state except for usual harvesting and cleaning processes. Fruits and vegetables must be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, or offered to participants in ready-to-eat form.

Food Bank and Food Pantries – Non-profit (faith based) and public centers may be eligible to “purchase” food from local food banks and pantries. The food is creditable in the CACFP only from the agencies that charge (price per pound, etc.) for the food. Centers must maintain itemized receipts of food purchased through food banks and food pantries to include the price per pound with total purchases extended on the invoice.

Outdated Food from Approved Retail Sources – products sold as outdated from an approved food source such as a retail grocer can be used in the CACFP; however, purchase and/or use of outdated infant formula is not permitted. The original label must be affixed to the outdated product and the integrity of the original container (can, package) cannot be compromised. Contact your local public health official with specific questions on use of outdated food in your area.

Game Animals – to creditable in CACFP, fresh or frozen “game” meat (to include but not limited to deer, buffalo, goat) must be purchased from a USDA inspected establishment. Wild game is not allowed to be used in Child Nutrition Programs.

II. COMMERCIALY PROCESSED FOOD

Commercially processed frozen or canned “convenience” meat/meat alternate items such as chicken nuggets, pizza, corndogs, burritos or ravioli, purchased from an approved source (food service distributor or retail grocer), must have documentation to verify the serving size and meal pattern contribution. Commercially processed main dish (entrée) food cannot be counted toward fulfilling the meat/meat alternate and grain/bread, fruit/vegetable components (if applicable) unless the center has documentation of the composition of the processed product. The following may be used to verify the contribution of processed foods to the CACFP meal pattern:

- The center must have **Child Nutrition (CN) label** documentation that verifies the meat/meat alternate and other meal component contribution(s), if applicable; or
- **Product Formulation Statement** (product analysis) signed by the manufacturer that verifies the meat/meat alternate and other meal component contribution(s), if applicable. Because the quality of processed foods varies greatly from manufacturer to manufacturer and from product to product, all processed foods must have documentation to verify the meal pattern contribution to the Child and Adult Care Food Program; or
- **Center product analysis** is another option that may be used to verify the edible meat/meat alternate contribution. The center must conduct and document its own analysis by removing breading from *whole pieces* of breaded items, such as fish sticks, then weigh the amount of the cooked meat after the breading has been removed.

If the center does not have processed food verification, it must supplement the product with a creditable meat/meat alternate source. For example, the center must add cooked ground beef and/or cheese to canned ravioli to equal the required meat/meat alternate portion. This information must be documented as a recipe to verify the minimum meal contribution is met.

All documentation regarding processed foods must be maintained in the center files. If information is unavailable at the time of a monitoring review, meals containing the processed foods may be disallowed.

References: Missouri Food Code (3 302.15)
19 CSR 20-1.025