



DEFINITIONS AND EXPLANATIONS

Alternate Protein Products (APP)—Food ingredients (such as soy flour or textured vegetable protein) that may be used to fulfill part or all of the meat/meat alternate requirement. These products must meet the requirements for Alternate Foods for Meals, Appendix A of the Code of Federal Regulations (CFR) Title 7, Part 226. Before using products containing APP and claiming the meals for reimbursement, contact your State Agency or sponsoring organization. See Resource Section on pages 133-135 for State agency contact information.

Buy American Provision—The Buy American Provision is a very important provision in the National School Lunch Program/School Breakfast Program (NSLP/SBP) that applies to a CACFP institution that is a school food authority operating the NSLP/SBP. It does not apply to CACFP institutions that are not school food authorities operating the NSLP/SBP.

This provision requires that a school food authority purchase, to the maximum extent practicable, domestic commodities or products. The term “domestic commodity or product” means an agricultural commodity that is produced in the United States, and a food product that is processed in the United States substantially using agricultural commodities that are produced in the United States.

The definition of “substantially” means that over 51 percent of the final processed product consists of agricultural commodities that were grown domestically. There are very limited exceptions to the purchase of domestic foods. These are only permitted after first considering domestic alternatives

and when domestic foods are unavailable or prohibitively expensive. Thus, for foods that are unprocessed, agricultural commodities must be domestic, and for foods that are processed, they must be processed domestically using domestic agricultural food components that are comprised of over 51 percent domestically grown items, by weight or volume.

For products procured by a school food authority using nonprofit food service account funds, the product’s food component is considered the agricultural commodity. FNS defines food component as one of the food groups which comprises reimbursable meals. The food components are meats/meat alternates, grains, vegetables, fruits, and fluid milk. Please refer to 7 CFR 210.2 and 226.20 for full definitions.

Please note: While CACFP institutions not operated by a school food authority are not required to abide by the Buy American Provision, they must follow Federal procurement standards in 7 CFR 226.22 and 2 CFR 200.318-326 concerning proper procurement of goods and services to ensure proper use of Federal dollars. This means that all goods and services must be procured using full and open competition. See the Resource Section on pages 133-135 for information on CACFP policy memos that provide guidance on conducting compliant procurement procedures.



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Child Nutrition (CN) Labeling Program—A voluntary program that allows manufacturers the opportunity to include a standardized crediting statement on their product label. The CN Labeling Program is managed by USDA, Agricultural Marketing Service (AMS).

- All CN labels must be authorized by AMS prior to being used.
- Manufacturers must have an approved quality control (QC) program and Federal oversight in order to participate in the CN Labeling Program and to produce CN labeled products.
- CN labels provide a warranty against audit claims when the product is used according to manufacturer's instructions.

What products are eligible for CN labels?

Main dish products which contribute to the meats/meat alternates component of the meal pattern requirements are eligible for a CN label. Examples of these products include beef patties, cheese or meat pizzas, meat or cheese and bean burritos, egg rolls, and breaded fish portions.

How to identify a CN label

The four integral parts of a valid CN label include:

- Product Name
- Ingredient Statement
- CN Logo (the box with CN on each side that surrounds the meal pattern contribution statement)
- Inspection Legend

See the following sample CN label on page 6. Please note, the CN number on the sample label is not an actual CN number. A valid CN label will never have XXXXXX as a CN number.



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Sample CN Label

1 Chicken Stir-Fry Bowl

Ingredient Statement:

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

3 CN

XXXXXX

CN Each 4.5 oz Chicken Stir-Fry Bowl provides 1.5 oz eq meat, 1.0 oz eq grains, **CN**
 $\frac{1}{4}$ 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 XX/XX).
CN

Net Wt.: 18 pounds

4

INSPECTED
FOR WHOLESOME
U.S.
DEPARTMENT OF
AGRICULTURE
P-XX

Chicken Wok Company
1234 Kluck Street • Poultry, PA 1235

1 Product Name

2 Ingredient Statement

3 CN Logo

4 Inspection Legend

CN Label Requirements

It is important to know, the CN Logo (the box with CN on each side that surrounds the meal pattern contribution statement) is one of the four integral parts of a label, which includes the product name, ingredient statement, and inspection legend. All four parts must be on the product carton in order for the CN label to be valid.

For a detailed explanation of Child Nutrition (CN) Labeling Program, see the *Food Buying Guide* Appendix C.



DEFINITIONS AND EXPLANATIONS

Child Nutrition Programs—Federal food assistance programs administered by USDA's Food and Nutrition Service (FNS) that provide healthy food to participants. These include the **Child and Adult Care Food Program, National School Lunch Program, School Breakfast Program, Summer Food Service Program, Fresh Fruit and Vegetable Program, and Special Milk Program.** Administered by State agencies, each of these programs helps fight hunger and obesity by reimbursing organizations such as CACFP centers, day care homes, schools, and at-risk afterschool programs for providing healthy meals and snacks to children.

Combination Food—A single serving of a food item that contains 2 or more of the required food components. Common examples of combination foods are pizza, chef salads, and a hamburger on a bun with lettuce and tomatoes.

Example: Hamburger on a bun with lettuce and tomatoes

Meat/Meat Alternate	Hamburger patty
Grains	Hamburger bun
Vegetable	Lettuce and tomatoes

Component—A food grouped in a certain food category according to the CACFP meal pattern. These categories include fluid milk, meats/meat alternates, vegetables, fruits, and the grains components.

Creditable Foods—Foods that may be counted toward meeting the meal pattern requirements for a reimbursable meal or snack. These include:

- Foods that are listed as creditable in the *Food Buying Guide* or contain a creditable

food as an ingredient

- Foods in compliance with regulations governing the Child Nutrition Programs

Fish—Fish that meets State and local standards is creditable towards the meats/meat alternates component in the CACFP. See the Resource Section on pages 133-135 for information on CACFP policy memos that provide guidance on Service of Traditional Foods in Public Facilities, CACFP 19-2015, and Procuring Local Meat, Poultry, Game, and Eggs for Child Nutrition Programs, CACFP 01-2016.

Food Banks—The CACFP does not have a policy regarding the use of food banks. If food banks are used, please check expiration dates since the foods are sometimes donated close to their expiration date. Foods that have passed the expiration date, or "Best if Used By" date, may not credit toward meal pattern requirements. Although an expired food product without evidence of spoilage should still be safe and wholesome if handled properly, there is an increased potential for spoilage. Spoiled food will develop an off odor, flavor, or texture due to naturally occurring spoilage bacteria. If a food has developed such spoilage characteristics, it should not be eaten. Similarly, cans and shelf stable items should not be used if the package is damaged. Be sure to check with your local health department about applicable food safety regulations.

Game (Venison, Squirrel, Rabbit, etc.)—For safety reasons, game is not creditable under the CACFP unless it is inspected and approved by the appropriate State or Federal agency, with the exception of traditional foods served in certain public facilities. During



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hunting season, game may be inspected by the appropriate State or Federal agency so that it may be donated to food banks or soup kitchens. In these circumstances, groups such as Hunters Against Hunger donate their game and USDA inspectors donate inspection services. Check with your State or Federal agency before serving game. See the Resource Section on pages 133-135 for information on CACFP policy memos that provide guidance on Service of Traditional Foods in Public Facilities, CACFP 19-2015, and Procuring Local Meat, Poultry, Game, and Eggs for Child Nutrition Programs, CACFP 01-2016.

Home-Canned Foods—For safety reasons, home-canned foods may not be served in meals reimbursed under the CACFP because

they may contain harmful bacteria even when there is no evidence of spoilage.

Medical Exceptions—CACFP centers and day care homes must provide reasonable modifications to meals and snacks or to the meal service to accommodate children and adults with disabilities. These modifications are done on a case-by-case basis. If the meal modification does not meet the meal pattern requirements, a medical statement from a licensed physician or licensed health care professional who is authorized to write medical prescriptions under State law (health care professional) must be provided. Meals that do not meet the CACFP meal pattern requirements are not eligible for reimbursement unless they are supported by a



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medical statement.

The medical statement should include a description of the child's or adult's disability so that providers understand how it restricts the child's or adult's diet. The statement should also describe what must be done to accommodate the disability. This may include what foods should not be served and recommendations for what should be served. A medical statement is required to justify reimbursement for the modified meal. This statement should be kept on file at the center or day care home.

You may always choose to accommodate a nondisability-related special dietary need that is not supported by a medical statement if the modifications requested can be made within the meal pattern requirements. Modified meals that meet the meal pattern requirements are reimbursable without a written medical statement.

Non-Creditable Foods—Foods that are either portions of components too small to credit toward meal pattern requirements or foods that do not fit into 1 of the 5 meal components. However, non-creditable foods may help to round out the meal, improve acceptability, and satisfy a child's appetite. For example, condiments such as ketchup and jam are non-creditable foods. These non-creditable foods are listed in the "Other Foods" section of the *Food Buying Guide* for purchasing information.

Ounce Equivalents—Ounce equivalents (oz eq) designates the contribution a given serving size makes toward the Meats/Meat Alternates component or the Grains component. One oz eq of a meat/meat alternate is a serving of meat or meat alternate that provides the equivalent contribution of one ounce of cooked lean meat. One oz eq of grains is a serving of grains that provides 16 grams of creditable grain.

Product Formulation Statement (PFS)—A PFS is a signed document from the manufacturer that demonstrates how a product may contribute to the meal pattern requirements. A PFS is typically provided for foods not listed in the *Food Buying Guide* or products without a CN label.

Reimbursement—Money received from the USDA for serving reimbursable meals and snacks to eligible participants.

Serving Size—A single portion of a food identified by the measure, size, weight and/or volume, or number of pieces or slices. Each meal pattern lists the minimum serving size for each food component that must be served or offered to meet the meal pattern requirements. For example, a ½ cup serving of cooked whole-grain pasta fulfills the meal pattern requirement for grains in children ages 6 through 12 at breakfast, lunch, or supper. The center or day care home may choose to serve more than the minimum serving size; however, it will not receive additional reimbursement for the extra food served.



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Standards of Identity—Government standards for the content, preparation, and labeling of food before it is manufactured and sold in commerce. Standards of Identity set specific and optional ingredients that a food must contain when a product is to be labeled or identified by that product name. Standards for meat, poultry, and shell egg products are developed by the USDA, while Standards of Identity for other food products are developed by the U.S. Food and Drug Administration (FDA). For more details and the latest information on the status of any of these standards, contact your sponsoring organization or your State agency. See Resource Section on pages 133-135 for State agency contact information.

Traditional Food—Foods that have traditionally been prepared and consumed by Native American Tribes. These foods specifically include wild game meat, fish, seafood, marine mammals, plants, and berries. CACFP institutions must follow Federal, State, local, county, Tribal, and other non-Federal laws regarding the safe preparation and service of food in public or nonprofit facilities and follow other such criteria as established by the USDA and the FDA.

Crediting information for some traditional foods may be found in the *Food Buying Guide*. However, for those foods which are not listed in the *Food Buying Guide*, program operators may use yield information for a similar product that is in the *Food Buying Guide*. For example, native white corn may credit as regular corn and ground bison may credit as ground buffalo. Please contact your State agency for information on specific State guidelines and how they relate to specific traditional foods. See the Resource Section on pages 133-135 for information on CACFP policy memos that provide guidance on Service of Traditional Foods in Public Facilities, CACFP 19-2015 and for State agency contact information.

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Whole Grains—Whole grains or the foods made from whole grains contain all the essential parts of a grain: the bran, germ, endosperm, and naturally occurring nutrients of the entire grain seed. Enriched (“white”) flour only contains the endosperm of the grain.

Whole Grain-Rich—Whole grain-rich foods are foods that contain 100 percent whole grains, or that contain at least 50 percent whole grains with the remaining grains in the food being enriched.

See Grains section beginning on page 74 for additional information on identifying whole grain-rich products.

