Child and Adult Care Food Program

Menu Self Assessment

All organizations participating in the CACFP are responsible for maintaining a menu that meets the meal pattern requirements. Give yourself peace of mind by completing this self assessment! Place a checkmark next to each true statement. If any boxes remain un-checked, menu changes are needed.

| Creditable Foods | | | |
|--|---|--|--|
| | The menu is free from grain-based desserts (including breakfast bars) | | |
| | Breakfast cereal does not have more than 6 grams of sugar per dry ounce | | |
| | Yogurt does not have more than 23 grams of sugar per 6 ounces | | |
| | Menu items are not deep-fat fried on-site | | |
| | The correct type of unflavored milk is served to all participants | | |
| | If flavored milk is served, it is only served to participants 6 years and older | | |
| Daily Requirements | | | |
| | One or more grain per day is whole grain-rich | | |
| | Juice is served no more than 1x per day | | |
| | All extras and spreads are listed on the menu | | |
| | Every snack contains at least two components | | |
| Every breakfast contains fluid milk, grain, and a fruit and/or vegetable | | | |
| A meat/meat alternate is served in place of a grain at breakfast 3 times or less per week | | | |
| Every lunch and supper contains fluid milk, grain, fruit, vegetable, and meat/meat alternate | | | |
| | If a vegetable is served instead of a fruit, two different kinds of vegetables are served | | |
| Available Flexibilities for Adult Centers | | | |
| A se | erving of fluid milk is optional for suppers served to adult participants | | |
| Yog | jurt can be served in place of fluid milk no more than 1 time per day | | |
| If yo | ogurt is served in place of milk, yogurt cannot be a meat alternate in the same meal | | |

Child and Adult Care Food Program

Menu Self Assessment

All organizations participating in the CACFP are responsible for maintaining a menu that meets the meal pattern requirements. Give yourself peace of mind by completing this self assessment! Place a checkmark next to each true statement. If any boxes remain un-checked, menu changes are needed.

| Designations | | | |
|--|--|---|--|
| | | All homemade items are labeled "HM" | |
| | | All processed meat/grain items are labeled "CN" or "PFS" | |
| | | All whole grain-rich items are labeled "WGR" | |
| Required Statements | | | |
| | | Required: "This institution is an equal opportunity provider." | |
| | | Required : "Whole milk is served to children 12-23 months. Children 24 months and older are served 1% or fat free milk." | |
| | | Adult Centers: "All participants are served low-fat or fat-free milk." | |
| | | Required : Description of how water is made available throughout the day. | |
| • | | If Serving Juice: "All juices served are 100% juice." | |
| | | If Serving Mixed Items: Identify the main ingredients in mixed items, such as "Fruit cocktail = pineapple, cherry, peach, pear." | |
| Menu Binder | | | |
| The following documentation must be kept on file for these five categories of foods: | | | |
| | | Whole Grain-Rich: Product label and method documentation | |
| 20 | | Breakfast Cereal: Product label, nutrition facts label, and ingredients list | |
| | | Yogurt: Product label and nutrition facts label | |
| | | Convenience Meat/Grain Item: CN Label or Product Formulation Statement | |
| | | Homemade Item: Recipe ** Best Practice | |