

How to Identify Creditable Grains in the Child and Adult Care Food Program

This guidance applies through September 30, 2021, to meals and snacks served in child care centers, family day care homes, emergency shelters, at-risk afterschool care centers, and adult day care centers that participate in the U.S. Department of Agriculture's (USDA) Child and Adult Care Food Program (CACFP). Effective October 1, 2021, the required amounts for the grains component change to ounce equivalents. For more information, see the Connecticut State Department of Education's (CSDE) handout, [Grain Ounce Equivalents for the CACFP](#).



The grains component for the CACFP meal patterns includes a variety of products, such as:

- breads, biscuits, bagels, rolls, tortillas, and muffins;
- snack products, such as crackers (including animal crackers and graham crackers), hard pretzels, hard bread sticks, tortilla chips, and popcorn;
- cereal grains, such as buckwheat, brown rice, bulgur, and quinoa;
- RTE breakfast cereals;
- cooked breakfast cereals (instant and regular), such as oatmeal;
- bread products used as an ingredient in another menu item, such as combination foods, e.g., breading on fish or poultry and pizza crust in pizza; and
- pasta products, such as macaroni, spaghetti, noodles, orzo, and couscous.

Products that are 100 percent whole grain, such as whole-wheat bread and brown rice, provide the best nutrition and should be served most often. To credit as the grains component in the CACFP meal patterns, grain foods must meet the requirements below.

- Grain products and recipes must contain a creditable grain (whole, enriched, bran, or germ) as the primary (greatest) ingredient by weight.
- Combination foods that contain a grain portion (such as pizza crust in pizza) must contain a creditable grain as the primary grain ingredient by weight, i.e., the greatest ingredient in the grain portion.
- Ready-to-eat (RTE) breakfast cereals (such as puffed rice cereals, whole grain rounds or flakes, and granola) and instant and regular hot breakfast cereals (such as oatmeal, cream of wheat, and farina) must contain a creditable grain as the first ingredient or be fortified; and cannot contain more than 6 grams of sugars per dry ounce.

For information on creditable grains, see the CSDE's handouts, [Crediting Whole Grains in the CACFP](#), [Crediting Enriched Grains in the CACFP](#), and [Crediting Breakfast Cereals in the CACFP](#).

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Grain-based Desserts

Grain-based desserts cannot credit as the grains component in the CACFP meal patterns. Examples of grain-based desserts include brownies, cookies, cakes, cupcakes, coffee cakes, cinnamon streusel quick breads, pie crusts in sweet pies (e.g., apple, coconut, blueberry, and pecan), cinnamon rolls, doughnuts, cereal bars, granola bars, breakfast bars, sweet rolls, pastries, toaster pastries, sweet scones (e.g., blueberry, raisin, and orange cranberry), rice pudding, and sweet bread pudding.



Grain-based desserts do not include graham crackers, animal crackers, muffins, quick breads such as banana bread and zucchini bread (except for cinnamon streusel), cornbread, pancakes, waffles, French toast, savory scones (such as cheese and herb), and pie crusts in entrees such as quiche, meat pies, and chicken pot pie. For more information, see the USDA’s handout, [Grain-based Desserts in the CACFP](#).

As a best practice, the USDA encourages CACFP facilities to limit sweet crackers (graham crackers and animal crackers) in CACFP menus because of their higher sugar content. The CSDE recommends not serving sweet crackers more than twice per week, between all meals and snacks served in the CACFP facility.

Crediting Criteria

Creditable grains for the CACFP meal patterns are whole grains, enriched grains, bran, and germ. The CACFP crediting requirements are different for commercial grain products, breakfast cereals, combination foods that contain a grain portion, and grain foods made on site. These requirements are summarized below. The groups listed below (A-E and H-I) refer to the USDA’s grain servings chart. For more information, see “Serving Size” on page 9.

Commercial grain products

Table 1 on page 6 summarizes the steps for identifying creditable commercial grain products in groups A-E (baked goods such as breads, rolls, muffins, crackers, and waffles) and group H (pasta and cereal grains such as quinoa, rice, and millet). These commercial grain products credit as the grains component if:

- a creditable grain is the first ingredient (or water is the first ingredient and a creditable grain is the second ingredient); or
- the manufacturer’s product formulation statement (PFS) indicates that the combined weight of all creditable grains is the greatest ingredient by weight. For information on PFS forms, see the CSDE’s handouts, [Using Product Formulation Statements in the CACFP](#) and [Accepting Processed Product Documentation in the CACFP](#), and the USDA’s handouts, [Product Formulation Statement for Grains: Servings](#) (through September 30, 2021), [Sample Completed Product Formulation Statement for Grains: Servings](#) (through September 30, 2021), [Product Formulation Statement for Grains: Ounce Equivalents](#) (effective October 1, 2021),

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Sample Completed Product Formulation Statement for Grains: Ounce Equivalents (effective October 1, 2021), and *Tips for Evaluating a Manufacturer's Product Formulation Statement*.

The ingredients statements below show examples of creditable commercial grain products.

Ingredients: *Enriched wheat flour (flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)*, canola and/or sunflower oil, salt, contains 2% or less of: yeast, nonfat milk, sugar, baking soda, monocalcium phosphate, paprika, spices, celery, onion powder.

Ingredients: Water, *whole-wheat flour*, yeast, wheat gluten, contains less than 2% of each of the following: soybean oil, sugar, salt, calcium propionate (preservative), fumaric acid, baking soda, monocalcium phosphate, calcium sulfate, ammonium sulfate.

Ingredients: Water, *enriched flour (wheat flour, niacin, reduced iron, vitamin B1 [thiamin mononitrate], vitamin B2 [riboflavin], folic acid)*, *whole-wheat flour*, vegetable oil (soybean, palm, and/or canola oil), egg whites, *wheat bran*, sugar, contains 2% or less of leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), salt, malt flavoring, whey, soy lecithin.

If a creditable grain is not the first ingredient, but the commercial grain product contains more than one creditable grain, the CACFP facility must obtain a PFS from the manufacturer to determine crediting information. To credit in the CACFP meal patterns, the product's PFS must document that the **combined weight** of all creditable grains in the product is the greatest ingredient by weight.

For examples of how to determine if commercial grain products credit in the CACFP meal patterns, see the CSDE's handout, *Whole Grain-rich Criteria for the CACFP*. Menu planners may use the CSDE's Excel worksheets, *Child Care Worksheet 1: Crediting Commercial Grains in the CACFP* and *Adult Center Worksheet 1: Crediting Commercial Grain in the CACFP*, to determine if commercial grain products comply with the CACFP crediting criteria. For more information, see "[Grain Crediting Worksheets](#)" on page 11.

Breakfast cereals

Breakfast cereals include RTE cereals in group I (such as puffed rice cereals, round or flaked cereal, and granola) and instant and regular cooked cereals in group H (such as oatmeal, cream of wheat, and farina). Breakfast cereals credit as the grains component if:

- the first ingredient is a creditable grain or the cereal is fortified; and
- the cereal contains no more than 6 grams of sugar per dry ounce.

For examples of how to determine if breakfast cereals are creditable, see the CSDE's handout, *Crediting Breakfast Cereals in the CACFP*. To determine if breakfast cereals comply with the CACFP crediting criteria, menu planners in child care programs may use the CSDE's Excel worksheets,

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Child Care Worksheet 2: Crediting Ready-to-eat (RTE) Breakfast Cereals in the CACFP and *Child Care Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP*. Menu planners in adult day care centers may use the CSDE's Excel worksheets, *Adult Center Worksheet 2: Crediting Ready-to-eat (RTE) Breakfast Cereals in the CACFP* and *Adult Centers Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP*. For more information, see "Grain Crediting Worksheets" on page 11.

Commercial combination foods

Table 2 on page 7 summarizes the steps for identifying creditable commercial combination food that contain a grain portion from groups A-E or H-I (such as pizza crust in pizza, noodles in lasagna, and breading or batter on meat, fish, or poultry). Commercial combination foods credit as the grains component if:

- the first grain ingredient is a creditable grain (or the first ingredient in the **grain portion** is a creditable grain, if the grain portion is listed separately); or
- the product's Child Nutrition (CN) label or manufacturer's PFS indicates that the combined weight of all creditable grains in the grain portion is the greatest ingredient by weight in the grain portion. For information on CN labels and PFS forms, see the CSDE's handouts, *Using Child Nutrition (CN) Labels in the CACFP* and *Using Product Formulation Statements in the CACFP*.

The ingredients statement below shows an example of a breaded chicken patty that lists the grain ingredients together with all other ingredients. This product credits as the grains component because the first **grain** ingredient (whole-wheat flour) is a creditable grain.

Ingredients: Boneless, skinless chicken breast with rib meat, water, *whole-wheat flour*, contains 2% or less of the following: dried garlic, dried onion, salt, sea salt, soybean oil, spice, sugar, torula yeast, turmeric, yeast, yeast extract. Breading set in vegetable oil.

A commercial combination food that lists the ingredients for the grain portion **separately** credits as the grains component if a creditable grain is the first ingredient in the grain portion (or water is the first ingredient and a creditable grain is the second ingredient). The ingredients statement below shows an example of a breaded chicken patty that lists the grain portion separately (highlighted in yellow). This product credits as the grain component because the first grain ingredient in the **grain portion** (breading) is a creditable grain (white whole-wheat flour).

Ingredients: Chicken, water, salt and natural flavor. Breading with: *white whole-wheat flour*, water, salt, *enriched yellow corn flour*, dried onion, dried garlic, dried yeast, brown sugar, extractives of paprika, and spices. Breading set in vegetable oil.



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Foods made on site

Table 3 on page 8 summarizes the steps for identifying creditable grain foods and combination foods made on site by the CACFP facility.

- Grain foods made on site (such as breads, rolls, muffins, waffles, and pancakes) are creditable if a creditable grain (or the combined weight of all creditable grains) is the greatest ingredient by weight in the CACFP facility's recipe.
- Combination foods made on site (such as pizza, lasagna, and breaded chicken) credit as the grains component if a creditable grain (or the combined weight of all creditable grains) is the greatest grain ingredient by weight in the CACFP facility's recipe.

For examples of how to determine if grain foods made on site are creditable, see the CSDE's handout, [Whole Grain-rich Criteria for the CACFP](#).

To determine if foods made on site comply with the CACFP crediting criteria, menu planners in child care programs may use the CSDE's Excel worksheets, [Child Care Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP](#) and [Child Care Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP](#). Menu planners in adult day care centers may use the CSDE's Excel worksheets, [Adult Centers Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP](#) and [Adult Centers Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP](#). For more information, see "Grain Crediting Worksheets" on page 11.

Whole Grain-rich (WGR) Requirement

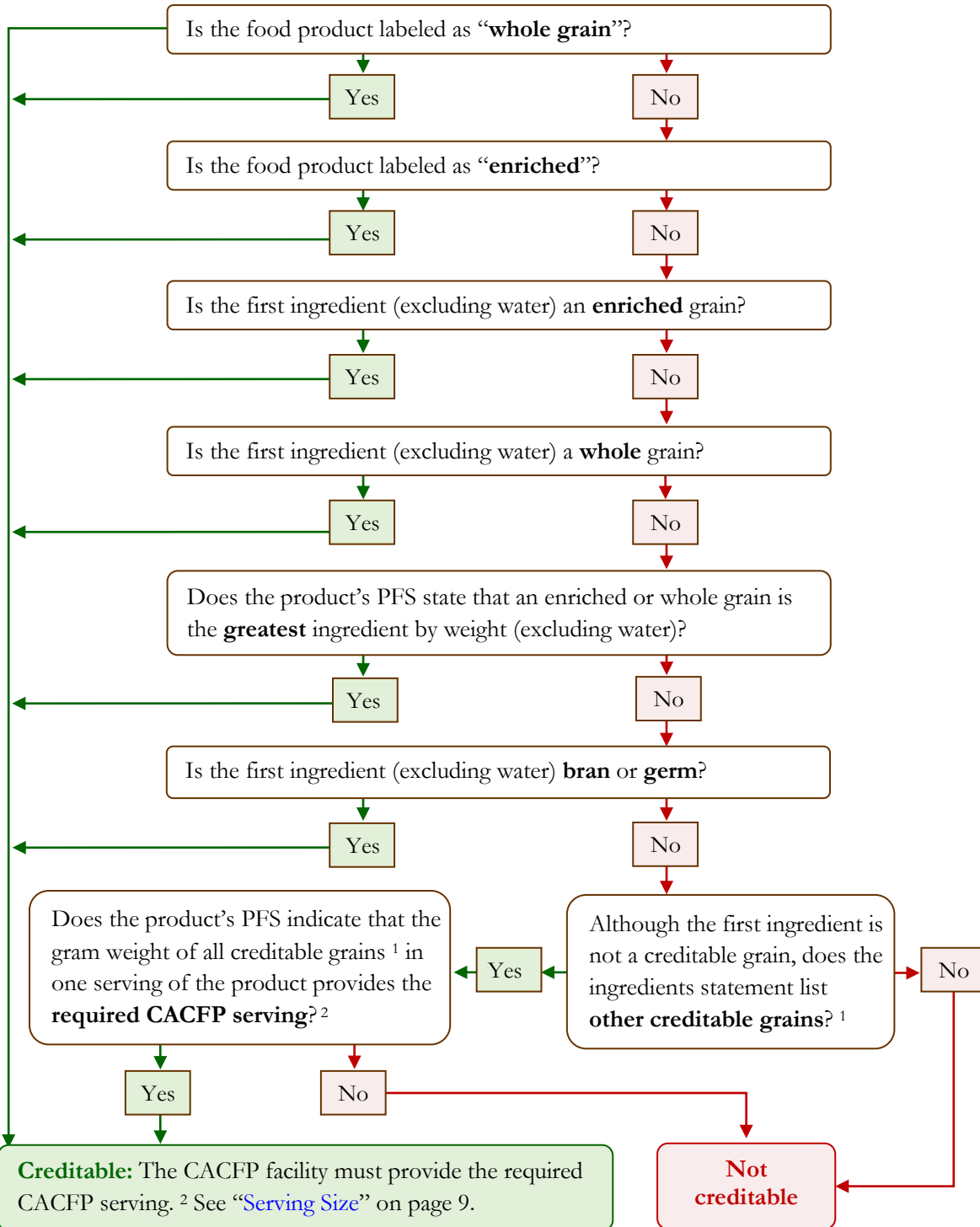
The CACFP meal patterns require at least one serving of WGR grains per day. The USDA's [CACFP Best Practices](#) recommends at least two servings of WGR grains per day. The WGR requirement does not apply to the CACFP meal patterns for infants.

WGR foods include 100 percent whole grains (every grain ingredient is whole grain) and foods that contain a blend of whole (at least 50 percent) and enriched grains. All WGR foods credit in the CACFP meal patterns, but not all creditable grain foods are WGR. For information on the CACFP WGR criteria, see the CSDE's handout, [Whole Grain-rich Criteria for the CACFP](#), and [USDA Memo CACFP 09-2018: Grain Requirements in the CACFP: Questions and Answers](#).



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Table 1. Identifying Creditable Commercial Grain Products in Groups A-E

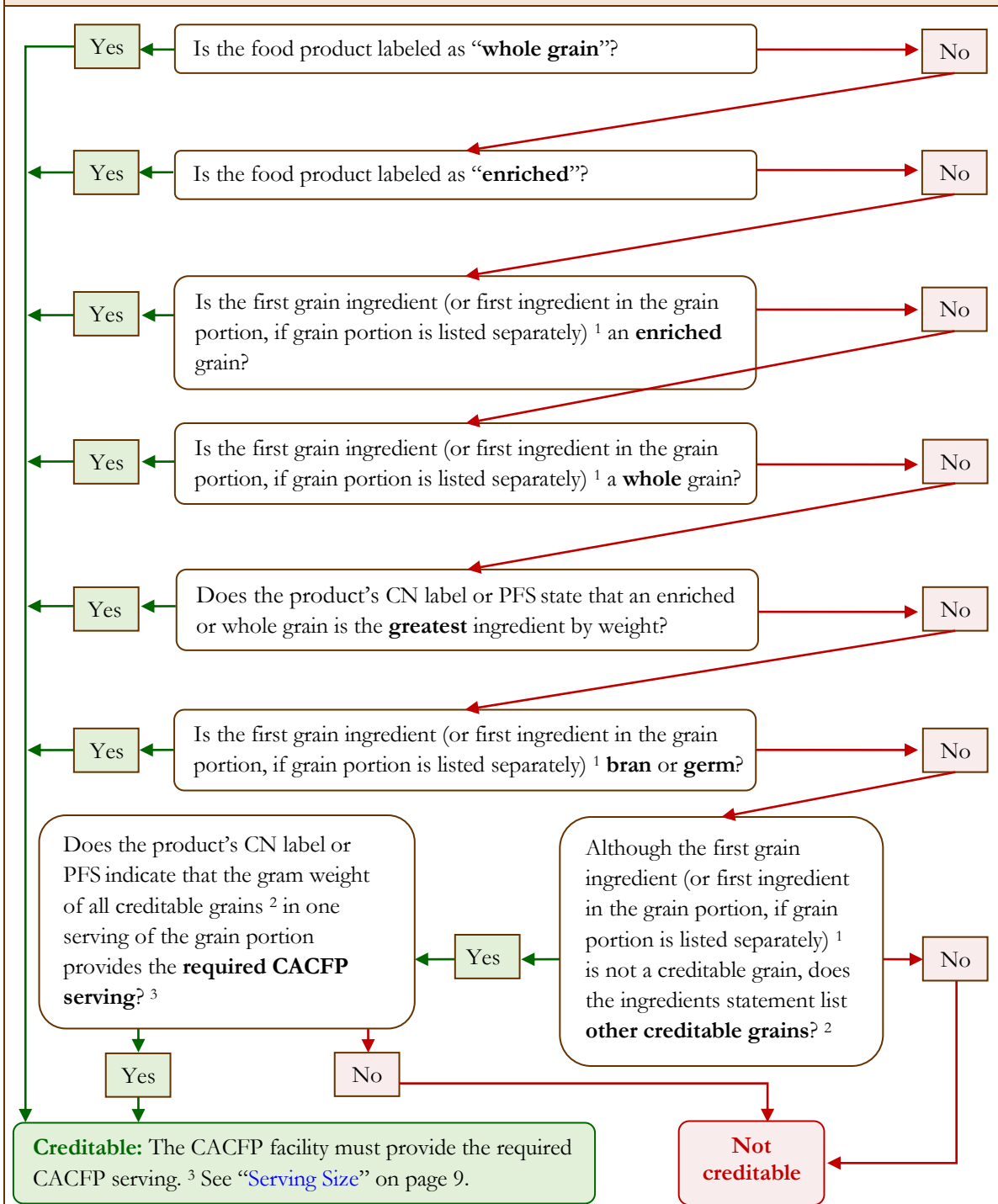


¹ Creditable grains are whole grains, enriched grains, bran, and germ.

² Through September 30, 2021, the serving must provide the required weight for the appropriate grain group (groups A-E) in the USDA’s grain servings chart, or provide the minimum creditable grains. For more information, see the CSDE’s handouts, *Grain Servings for the CACFP* and *Calculation Methods for Grain Servings in the CACFP*.

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Table 2. Identifying creditable commercial combination foods



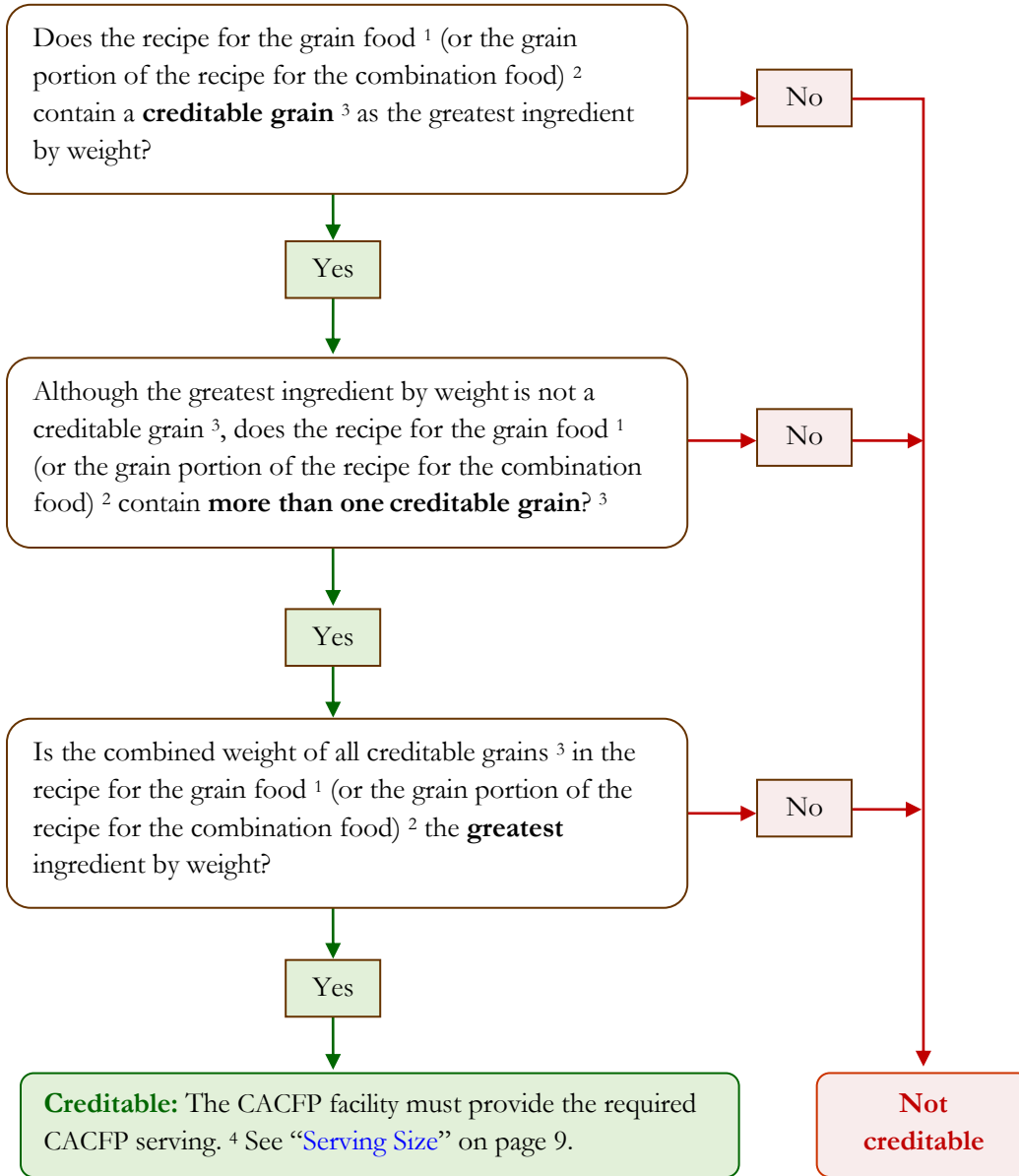
¹ If the grain portion is listed separately, a creditable grain must be the first ingredient in the grain portion.

² Creditable grains are whole grains, enriched grains, bran, and germ.

³ Through September 30, 2021, the serving must provide the required weight (groups A-E) or volume (groups H-I) for the appropriate grain group in the USDA's grain servings chart, or provide the minimum creditable grains. For more information, see the CSDE's handouts, [Grain Servings for the CACFP](#) and [Calculation Methods for Grain Servings in the CACFP](#).

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Table 3. Identifying creditable grains and combination foods made on site



¹ Examples of grain foods include breads, rolls, muffins, waffles, cereal grains (e.g., quinoa, rice, and millet), cooked breakfast cereals (e.g., oatmeal and farina), and pasta.

² Examples of combination foods include pizza, lasagna, burritos, and breaded or battered meat, fish, or poultry.

³ Creditable grains are whole grains, enriched grains, bran, and germ.

⁴ Through September 30, 2021, the serving must provide the required weight (groups A-E) or volume (groups H-I) for the appropriate grain group in the USDA’s grain servings chart, or provide the minimum creditable grains. For more information, see the CSDE’s handouts, *Grain Servings for the CACFP* and *Calculation Methods for Grain Servings in the CACFP*.

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Serving Size

Grains served in CACFP meals and snacks must provide the required amount specified in the CACFP meal patterns. The amount of a grain food that provides one serving varies because different types of foods contain different amounts of creditable grains.

Through September 30, 2021, the amounts for the grains component are in servings. The required amounts for the grains component in the CACFP meal patterns for children are ½ serving for ages 1-2 and 3-5, and one serving for ages 6-12 and 13-18 (at-risk afterschool care centers and emergency shelters only). The required amounts for the grains component in the CACFP meal patterns for adult participants are two servings for breakfast, lunch, and supper; and one serving at snack (if the grains component is offered as one of the two snack components). For more information, see the CSDE’s handouts, [Grain Servings for the CACFP](#), [CACFP Meal Patterns for Children](#), and [CACFP Meal Patterns for Adults](#).

Note: Effective October 1, 2021, the required amount for the grains component changes to ounce equivalents. For more information, see the CSDE’s handout, [Grain Ounce Equivalents for the CACFP](#).

The USDA allows two methods for determining the CACFP serving for the grains component. These methods are summarized below. For detailed guidance on both methods, see the CSDE’s handout, [Calculation Methods for Grain Servings in CACFP](#).

Method 1: Weight or volume (USDA’s serving size chart for grains)

Method 1 determines the CACFP serving for commercial grain products using the appropriate weight (groups A-E) or volume (groups H-I) in the USDA’s grain servings chart (see [Grain Servings for the CACFP](#)). This chart groups foods based on the average grain content of similar products. The minimum creditable amount is ¼ serving. **Note:** Groups F and G do not have crediting amounts because the grain-based desserts in these groups do not credit in the CACFP meal patterns. For more information, see “[Grain-based Desserts](#)” on page 2.

- **Groups A-E (baked goods, excluding grain-based desserts):** Baked goods (such as crackers, animal crackers, graham crackers, breads, rolls, taco shells, muffins, waffles, and pancakes) require 14.75 grams of creditable grains to credit as one serving. The amount that provides one serving varies from 20 grams (0.7 ounces) for foods in group A to 63 grams (2.2 ounces) for foods in group E.
- **Group H (cereal grains):** Pasta, cooked breakfast cereals, and cereal grains (such as amaranth, barley, buckwheat, cornmeal, corn grits, farina, kasha, millet, oats, quinoa, wheat berries, and rolled wheat) require ½ cup cooked or 25 grams (0.9 ounce) dry to credit as one serving of the grains component. Cereal grains typically credit based on the

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cooked serving, but CACFP facilities may choose to use the dry uncooked weight. **Note:** Dry cereal grains used as an ingredient in a recipe (such as rolled oats and cornmeal in bread) credit the same as groups A-E; they require 14.75 grams of creditable grains to credit as one serving. For guidance on the crediting and serving size requirements for cooked breakfast cereals, see the CSDE's handout, [Crediting Breakfast Cereals in the CACFP](#).

- **Group I (RTE breakfast cereals):** RTE breakfast cereals require $\frac{1}{4}$ cup or $\frac{1}{3}$ ounce (10 grams) for ages 1-2; $\frac{1}{3}$ cup or $\frac{1}{2}$ ounce (14 grams) for ages 3-5; and $\frac{3}{4}$ cup or 1 ounce (28 grams) for ages 6-12 and 13-18 (at-risk afterschool care centers and emergency shelters only). If the appropriate volume of cereal weighs less than the required amount, it still credits as $\frac{1}{2}$ serving. For example, $\frac{1}{3}$ cup of flaked cereal that weighs 13 grams credits as $\frac{1}{2}$ serving for ages 3-5. For guidance on crediting RTE breakfast cereals, see the CSDE's handout, [Crediting Breakfast Cereals in the CACFP](#).

The USDA's grain servings chart applies to all creditable commercial grain products. CACFP facilities may also use this chart for creditable grain foods made on site, if the recipe indicates the weight of the prepared (cooked) serving. If the recipe does not provide this information, the CACFP facility must calculate the average weight per serving by weighing at least four samples of the cooked product. For more information, see the CSDE's handout, [Yield Study Data Form](#).

Method 2: Creditable grains

Method 2 determines the CACFP serving for grain products and recipes by calculating the total weight (grams) of creditable grains per manufacturer's serving or recipe serving. Through September 30, 2021, a food in groups A-E of the USDA's grain servings chart must contain 14.75 grams of creditable grains to credit as one serving of the grains component. A food in group H of the USDA's grain servings chart must contain 25 grams of creditable grains to credit as one serving.

- **Commercial products:** CACFP facilities must obtain a manufacturer's PFS that indicates the weight of all creditable grains per serving of the product. This information cannot be determined from the product's Nutrition Facts label or packaging. For information on PFS forms, see the CSDE's handouts, [Using Product Formulation Statements in the CACFP](#) and [Accepting Processed Product Documentation in the CACFP](#), and the USDA's handouts, [Product Formulation Statement for Grains: Servings](#) (through September 30, 2021), [Sample Completed Product Formulation Statement for Grains: Servings](#) (through September 30, 2021), [Product Formulation Statement for Grains: Ounce Equivalents](#) (effective October 1, 2021), [Sample Completed Product Formulation Statement for Grains: Ounce Equivalents](#) (effective October 1, 2021), and [Tips for Evaluating a Manufacturer's Product Formulation Statement](#).

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- **Foods made on site:** CACFP facilities must determine the amount of creditable grains per serving from the weights listed for each grain ingredient in the recipe. If the recipe lists grain ingredients by volume (e.g., cups and quarts), the CACFP facility must calculate the equivalent weight (grams) for each grain ingredient. For information on standardized recipes, see section 2 of the CSDE’s guides, [Meal Pattern Requirements for CACFP Child Care Programs](#) and [Meal Pattern Requirements for CACFP Adult Day Care Centers](#), and the CSDE’s handout, [Standardized Recipe Form for the CACFP](#).

The CSDE encourages CACFP facilities to use method 2 for foods made on site because it provides more accurate crediting information.

When Method 2 is Required for Commercial Products

There are five situations when CACFP facilities must use method 2 (instead of the USDA’s grain servings chart) to determine the CACFP serving for commercial grain products. These situations require a manufacturer’s PFS that states the amount of creditable grains per serving of the product. For more information, see the CSDE’s handout, [Calculation Methods for Grain Servings in CACFP](#).

Grain Crediting Worksheets

The CSDE’s CACFP crediting worksheets evaluate grain-based foods for compliance with the CACFP crediting, WGR, and serving requirements. These worksheets include:

- Adult Centers Worksheet 1: Crediting Commercial Grains in the CACFP;
- Adult Centers Worksheet 2: Crediting Ready-to-eat Breakfast Cereals in the CACFP;
- Adult Centers Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP;
- Adult Centers Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP;
- Adult Centers Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP.
- Child Care Worksheet 1: Crediting Commercial Grains in the CACFP;
- Child Care Worksheet 2: Crediting Ready-to-eat Breakfast Cereals in the CACFP;
- Child Care Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP;
- Child Care Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP; and
- Child Care Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP.

The adult day care center crediting worksheets are available in the “Documents/Forms” section of the CSDE’s [Crediting Foods in CACFP Adult Day Care Centers](#) webpage. The child care crediting worksheets are available in the “Documents/Forms” section of the CSDE’s [Crediting Foods in CACFP Child Care Programs](#) webpage.

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Resources

Accepting Processed Product Documentation in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/AcceptDocCACFP.pdf>

Adding Whole Grains to Your CACFP Menu (USDA):

https://www.fns.usda.gov/sites/default/files/tn/FNS_USDA_CACFP_11_AddingWholeGrains_04-508c.pdf

Adult Center Worksheet 1: Crediting Commercial Grain in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/AdultCredit1.xlsx>

Adult Center Worksheet 2: Crediting Ready-to-eat Breakfast Cereals in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/AdultCredit2.xlsx>

Adult Center Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/AdultCredit3.xlsx>

Adult Center Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP (CSDE):

<http://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/AdultCredit4.xlsx>

Adult Center Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP

<http://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/AdultCredit5.xls>

Approved Food Guide for Connecticut WIC (Connecticut Department of Public Health):

<https://portal.ct.gov/DPH/WIC/Approved-Food-Guide>

CACFP Best Practices (USDA):

https://fns-prod.azureedge.net/sites/default/files/cacfp/CACFP_bestpractices.pdf

CACFP Meal Pattern Training Worksheets (USDA):

<https://www.fns.usda.gov/tn/cacfp-meal-pattern-training-worksheets>

Calculating Sugar Limits for Breakfast Cereals in the CACFP (USDA):

https://fns-prod.azureedge.net/sites/default/files/tn/CACFP_CalcCereal.pdf

Calculation Methods for Grain Servings in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/GrainCalcCACFP.pdf>

Child Care Worksheet 1: Crediting Commercial Grain in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CACFPCredit1.xlsx>

Child Care Worksheet 2: Crediting Ready-to-eat Breakfast Cereals in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CACFPCredit2.xlsx>

Child Care Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CACFPCredit3.xlsx>

Child Care Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP (CSDE):

<http://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CACFPCredit4.xlsx>

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Child Care Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP

<http://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CACFPCredit5.xls>

Child Nutrition (CN) Labeling Program (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/CNlabel.pdf>

Crediting Breakfast Cereals in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CreditCerealsCACFP.pdf>

Crediting Enriched Grains in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CreditEnrichedCACFP.pdf>

Crediting Foods in CACFP Adult Day Care Centers (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Adult-Day-Care-Centers>

Crediting Foods in CACFP Child Care Programs (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs>

Crediting Whole Grains in the CACFP (CSDE): <https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CreditWholeGrainsCACFP.pdf>

Grain Ounce Equivalents for the CACFP (effective October 1, 2021) (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/OzEqCACFP.pdf>

Grain Servings for the CACFP (through September 30, 2021) (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/GrainsCACFP.pdf>

Grain-based Desserts in the CACFP (USDA):

<https://fns-prod.azureedge.net/sites/default/files/tn/CACFPGrainBasedDesserts.pdf>

Meal Patterns for CACFP Adult Day Care Centers (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-CACFP-Adult-Centers>

Meal Patterns for CACFP Child Care Programs (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-CACFP-Child-Care-Programs>

Product Formulation Statement for Grains: Ounce Equivalents (effective October 1, 2021) (USDA):

https://fns-prod.azureedge.net/sites/default/files/resource-files/PFS_Documenting_Grains_oz_eq.pdf

Product Formulation Statement for Grains: Servings (through September 30, 2021) (USDA):

https://fns-prod.azureedge.net/sites/default/files/resource-files/PFS_Documenting_Grains_Breads_Servings.pdf

Sample Completed Product Formulation Statement for Grains: Ounce Equivalents (effective October 1, 2021) (USDA):

https://fns-prod.azureedge.net/sites/default/files/resource-files/PFS_Sample_oz_eq.pdf

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Sample Completed Product Formulation Statement for Grains: Servings (through September 30, 2021) (USDA):

http://https://fns-prod.azureedge.net/sites/default/files/resource-files/PFS_Samples_Grains_Breads_Servings.pdf

USDA Final Rule (81 FR 24347): CACFP Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010

<https://www.fns.usda.gov/cacfp/fr-042516>

USDA Final Rule Corrections (81 FR 75671): Child and Adult Care Food Program: Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010:

<https://www.federalregister.gov/documents/2016/11/01/2016-26339/child-and-adult-care-food-program-meal-pattern-revisions-related-to-the-healthy-hunger-free-kids-act>

USDA Final Rule (84 FR 50287): Delayed Implementation of Grains Ounce Equivalents in the Child and Adult Care Food Program:

<https://www.federalregister.gov/documents/2019/09/25/2019-20808/delayed-implementation-of-grains-ounce-equivalents-in-the-child-and-adult-care-food-program>

USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers:

<https://www.fns.usda.gov/cacfp/grain-requirements-cacfp-questions-and-answers>

USDA Memo CACFP 16-2017: Grain-Based Desserts in the Child and Adult Care Food Program: <https://www.fns.usda.gov/cacfp/grain-based-desserts-child-and-adult-care-food-program>

USDA Memo SP 34-2019, CACFP 15-2019 and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs:

<https://www.fns.usda.gov/cn/crediting-coconut-hominy-corn-masa-and-masa-harina-child-nutrition-programs>

Using Child Nutrition (CN) Labels in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CNlabelCACFP.pdf>

Using Product Formulation Statements in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/PFScacfp.pdf>

Whole Grain-rich Criteria for the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/WGRCriteriaCACFP.pdf>

How to Identify Creditable Grains in the CACFP



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For more information, visit the CSDE's [Crediting Foods in CACFP Child Care Programs](#) and [Crediting Foods in CACFP Adult Day Care Centers](#) webpages, or contact the [CACFP staff](#) in the CSDE's Bureau of Health/Nutrition, Family Services and Adult Education, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This handout is available at <https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/IdentifyCreditableGrainsCACFP.pdf>.

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