Farm to CACFP: Getting Started Toolkit Quick Reference Guide

Child and Adult Care Food Program (CACFP) Best Practices

Local Food Sourcing & Menu Integration

Step-by-Step: How to Start Sourcing Local Foods

- 1. **Learn about what products are available** when using seasonality charts, visiting local farmers markets, etc.
- 2. **Pick 1–2 local food items** to introduce (e.g., apples, carrots, yogurt) into your menu.
- 3. **Check if your current vendor** carries WA-grown items ask for details.
 - You may also consider sourcing from local grocery stores, food hubs, CSA boxes, or farm stands — ask vendors about Washington-grown items.

4. Use these tools to find producers:

- <u>Eat Local First Finder</u>
- WSDA
- Connect with your local <u>Conservation District</u>

5. Confirm documentation requirements:

- Farm name and location on invoices
- See the items listed under 'Compliance Essentials' on page 2
- Place a small trial order and test integration into your menu or taste tests/samples.

Seasonal Planning Tools

- F2P-WA Seasonality Chart (2023)
- Harvest of the Month Resources
- <u>Eat Local First Seasonality Chart</u>

Pro Tip: Tie meals to student activities!

- USDA "Grow It, Try It, Like It!"
- WSDA Farm to Preschool Toolkit



^{*}These steps are recommended best practices and can be adjusted based on your site's capacity.

- National Ag in the Classroom lessons
- Washington Farm to School Network:
 - o <u>Gardening</u>
 - Education
 - o safely start a garden & serve garden produce to kids
- Harvest for Healthy Kids

Procurement & Documentation for CACFP Sponsors

Procurement Methods and Thresholds for Food Purchases:

• Micro-purchase: <\$10,000

• Small purchase: \$10,000–\$250,000

• Formal bid: >\$250,000

Compliance Essentials:

- All foods must meet CACFP meal pattern requirements.
- Use the USDA Food Buying Guide or the CACFP Crediting Handbook to confirm crediting.
- For record retention, save all records that support the claim for three years plus the current program year, or follow the sponsor's retention schedule if applicable. (eCFR :: 7 CFR Part 226 -- Child and Adult Care Food Program).

Purchases (examples):

- Whole produce (apples, carrots, spinach)
- Frozen/dried fruit from WA processors
- Milk, yogurt, cheese from WA dairies
- Meat or eggs from USDA-inspected WA farms
- (Including WA-grown items sourced from food hubs, grocery stores, or direct from farms, when properly documented)

Need Help?

• OSPI: farmtocnp@k12.wa.us

• WSDA: farmtoschool@agr.wa.gov

We're here to support your Farm to CACFP goals!

Resource Links & Tools

General Best Practice for CACFP:

Incorporate seasonal and locally produced foods into meals.

Here is a list of tools and resources that can help you incorporate seasonal produce, depending on your program's capacity and needs:

Local Vendor Search Tools:

WSDA Finding Farms Webpage

Eat Local First WA Food & Farm Finder

WA Farmers Market Directory

Native Grown + Gathered

ICN: Procuring Local Foods for Child Nutrition Programs

Local Food Directories- Food Hub Directory

> Compliance & Crediting Tools

Meat-to-School Reference Sheet

USDA Food Buying Guide

Seattle Farm to Preschool: Wholesale Veggie Tool

USDA Crediting Handbook for CACFP

Seasonal Planning & Harvest Of the Month (HOM) Materials:

WA Seasonality Chart (F2P-WA)

- <u>Washington Grown Seasonality Chart -</u> <u>Vegetables | Spanish Version - Vegetables</u>
- Washington Grown Seasonality Chart Fruit and Herbs
- Spanish Version Fruta y Hierbas

OSPI Harvest of the Month

Eat Local First Wholesale Seasonality Guide

Farm to Preschool Local Food Purchasing Seasonality Chart

Nutrition Education & Engagement Resources:

Grow It, Try It, Like It (USDA)

WSDA Farm to Preschool

Seattle Farm to Preschool: Curriculum

National Ag in the Classroom - Farmers Market Finds

USDA VegU Program

FoodMASTER: Fruits Activities

Oregon Department of Education Harvest for Schools

Louisiana Farm to Childcare Seeds to Success

Minnesota Farm to ECE Activities

Harvest for Healthy Kids

Recipe Libraries:

ICN Child Nutrition Recipe Box

CACFP Recipe Library

Vermont FEED's New School Cuisine

OSU Food Hero

The Lunchbox

<u>USDA MyPlate Kitchen – Recipes</u>

Farm to CACFP Resources - Adult Care Focus

Resources Directly Related to Adults in CACFP

<u>California Department of Social Services</u> – Farm to CACFP

Comprehensive tip sheet for Adult Day Health Care (ADHC) settings. Includes gardening, local procurement, nutrition education ideas, and recipes.

Nebraska Department of Education – CACFP Week Resources

While mostly Farm to ECE, scroll to the bottom for adult-focused tools.

Serving Adult Participants in the CACFP- USDA

Broader Farm to CACFP Resources with Potential Adult Applications

USDA Local Foods in the CACFP - Policy Memo CACFP 11-2015

Clarifies allowability of using CACFP funds for local foods and gardening (including adults).

USDA SNAP-Ed Gardening Resources

Adult-accessible gardening guides for nutrition education.

USDA MyPlate Kitchen - Recipes

Includes accessible, low-cost, produce-centered recipes adaptable for adult menus.

■ Multi-State or Regional Resources (ECE-Focused, May Be Adaptable for Adults)

Colorado Department of Public Health – Farm to Child

Includes some adult training modules in its Education section.

Kansas Rural Center – Farm to School

Provides training and outreach to both farmers and educators; may be transferable.

Missouri "Growing with Nutrition and Outdoors" (Growing with MO) Toolkit

Contains adaptable curriculum and outreach for caregivers and educators.

ASPHN (Association of State Public Health Nutritionists)

Resource bank from grantee projects, including some aimed at adult-serving populations.

Farm to ECE State Resource Directory (National Farm to School Network) Some states (e.g., WA, MN, AL) include adult training content within ECE PD frameworks.

<u>Connecting Farm to ECE Standards</u> – Michigan State University

Guidance on how Farm to ECE activities like gardening, local sourcing, and nutrition education align with CACFP, QRIS, and Head Start frameworks. Ideal for programs working toward accreditation or quality improvement.

Definitions



Resources Directly Related to Farm to CACFP

Food Hub

- o **Definition:** A business or organization that actively manages the aggregation, distribution, and marketing of source-identified food products primarily from local and regional producers.
- Source: USDA Agricultural Marketing Service

Farmers Market

- o **Definition:** A recurring gathering of farmers or their representatives selling locally grown, raised, or produced foods directly to the public.
- o Source: <u>USDA Agricultural Marketing Service via ERS</u>

WSDA Farm to School Purchasing Grant

- Definition: A Washington State Department of Agriculture (WSDA) grant that provides funding to child nutrition sponsors such as schools, early learning sites, and child care centers, to purchase Washington-grown, raised, caught, or foraged foods for use in school and child care meals.
- Source: WSDA Farm to School Program

Washington-Grown

- Definition: A food product that is grown, raised, harvested, caught, or foraged within the state of Washington.
- Source: See RCW

Local Food

o **Definition:** While there is no single federal definition, "local" typically refers to food grown within a certain geographic radius (e.g., within Washington state or a specific region). For WSDA grants, it specifically refers to Washington-grown foods.

o **Source:** <u>USDA</u> & WSDA

Seasonality

- Definition: Refers to the time of year when a particular food is harvested and available fresh in the region. Incorporating seasonal items can improve flavor and reduce costs.
- o Source: Washington Seasonal Fruit & Produce Charts (WSDA)

Direct Purchasing

 Definition: When a CACFP sponsor buys products directly from a farmer or producer, rather than through a distributor or third party. This typically involves simpler transactions and fewer intermediaries.

Micro-Purchase Threshold

- Definition: The federal threshold (currently \$10,000) under which purchases may be made without competitive bidding, provided they are distributed equitably among qualified vendors.
- o **Source:** <u>USDA Procurement Regulations</u>
- Definition: Community Supported Agriculture (CSA) programs typically offer weekly boxes of local produce in exchange for upfront payment during the growing season. Farm boxes may offer more flexible options and are sometimes coordinated by food hubs.
- o **Source:** ATTRA Sustainable Agriculture