



National **CACFP Week** March 16-22, 2025

Supporting the USDA's Child and Adult Care Food Program's work to combat hunger, CACFP brings healthy foods to tables across the country for children in child care centers, homes, and afterschool programs, as well as adults in day cares. Here in Florida, you can participate by helping spread the word about how the Child Care Food Program has benefited your facility.

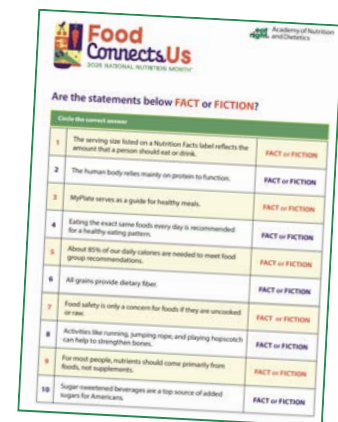
Visit
CACFPWeek.org
to download
free activity
pages for kids.



Test Your Knowledge!

March is National Nutrition Month! This campaign is led by the Academy of Nutrition and Dietetics to help everyone learn how to make informed food choices and develop healthy eating and physical activity habits. As operators of the CCFP, you already have a leg up on nutrition basics, but can you identify what's fact and what's fiction?

[Test Your Knowledge!](#)



Movement For Healthy Bodies

Physical skills and healthy bodies can be built through everyday activities and movement. As a caring grown-up in a child's life, you can facilitate movement and learning, and our partners at Sesame Street are here to help. Their worksheet provides fun ideas to get kids moving.

[Try These Activities](#)

Changes in Sugar Limits in Yogurt and Breakfast Cereal

What You Need to Know

Serving unflavored or flavored yogurt and breakfast cereals in the Child Care Food Program requires adhering to a sugar limit. This was changed in April 2024 when the USDA released the Final Rule: Child Nutrition Programs: Meal Patterns Consistent with the 2020–2025 Dietary Guidelines for Americans. Starting October 1, 2025:

- **Yogurt** must not contain more than **12 grams of added sugars per 6 ounces**.
- **Cereal** must not contain more than **6 grams of added sugars per dry ounce**.

Updated resource sheets can be found at TeamNutrition.USDA.gov.



Pro-tip: If it's on the **WIC Cereal List**, then it meets CCFP sugar limits.

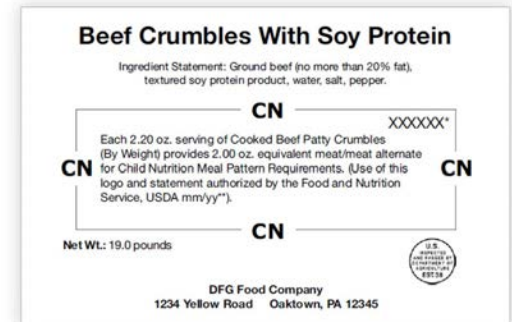


When is a CN Label or Product Formulation Statement Needed?

CCFP program operators must be able to document the meal pattern contribution of commercially processed foods served for meals and snacks. Acceptable ways to credit combination food items to the meal pattern are through a child nutrition (CN) label, product formulation statement (PFS), or standardized recipe.

CN labels are good for 5 years and the following are the options for keeping documentation of CN labeled foods:

- Original CN label cut from the product package
- Photograph of the CN label attached to the product packaging
- Photocopy of the CN label removed from the product package
- CN label copied with a watermark displaying the product name and CN number provided by the vendor and the Bill of Lading (invoice)



When a CN label is unavailable, contact the food item's manufacturer for a Product Formulation Statement (PFS). The PFS has no expiration date and is updated when something changes in the product's formulation.

You may also prepare the product yourself, but you will need a standardized recipe. A standardized recipe is one that has been tried, adapted, and retried for use in a foodservice operation and is shown to produce the same high-quality product and yield every time. A standardized recipe in the CCFP shows that the menu item meets the meal pattern requirements. Review the **Recipe Standardization Guide** for more information.



Just a reminder, contact us at CateringContractInbox@FLhealth.gov when you need to send us any catering documents and/or email communications.



for all you do
for Florida's
children!

Florida HEALTH | Child Care Food Program