

**FOOD SERVICE/VENDING AGREEMENT**  
**Between**  
**PATTERSON UNIFIED SCHOOL DISTRICT**  
**And**  
**STANISLAUS COUNTY OFFICE OF EDUCATION**  
2019-2024

This agreement is entered into on the first day of July 2019 by and between Stanislaus County Office of Education Head Start Program, hereinafter referred to as "COUNTY", and Patterson Unified School District, hereinafter referred to as "DISTRICT."

**WHEREAS**, it is not within the capability of COUNTY to prepare specified meals under the Child Adult Care Food Program (CACFP) for enrolled participating children; and

**WHEREAS**, the facilities and the capabilities of the DISTRICT are adequate to supply specified meals to the Agencies facilities; and

**WHEREAS**, the DISTRICT is willing to provide such services to COUNTY on a cost reimbursement basis;  
COUNTY will enroll Head Start children in USDA food Program and receive all reimbursement for eligible meals;

**THEREFORE**, both parties hereto agree as follows:

**Section 1. DISTRICT's Responsibilities:**

- A. Prepare and supply the meals, to include milk and utensils, to Del Puerto Head Start and Early Head Start at Del Puerto High School located at 640 M Street Patterson, CA 95363 by 7:00 am/10:00 am each weekday. All in accordance with the number of meals requested and at the cost(s) per meal listed below:

Breakfast	\$2.10 each	Lunch	\$3.00 each	Snack	\$0.86
Milk	\$2.91 per ½ gallon	Sporks	\$18.55 per case	Trays	\$31.85 per case
Cups	\$17.35 per case				

- B. Deliver breakfast and lunch to Early Head Start and Head Start classrooms according to the agreed upon schedule. COUNTY reserves the right to revise delivery schedule as needed to meet the needs of the children served. If a schedule change is necessary, COUNTY will make the request to the DISTRICT at least two weeks in advance:

**Daily:**

Breakfast—Delivered Between 7:00 am -7:30 am

Lunch – Delivered Between 10:00 am 10:30 am



- C. In addition to breakfast and lunch, vend snacks to Del Puerto Head Start and Early Head Start at Del Puerto High School located at 640 M Street Patterson, CA 95363 by 10:00 am each weekday. All in accordance with the number of snacks requested.

**Snack Breakdown:** Age groups reflect anticipated ages and numbers (may be revised as enrollment dictates)

Infant/Toddler Classroom-Del Puerto: 14 PM Snacks

Preschool Classroom- Del Puerto: 20 PM snacks

- D. Provide COUNTY, for approval, a proposed menu for each month at least seven (7) business days prior to the beginning of the month to which the menu applies. All meal planning should be consistent with SCOE PO-D03 Child Nutrition Procedure (**Attachment A**).
- E. Any changes to the menu made after COUNTY approval must be agreed upon by COUNTY and documented on the menu records.
- F. Provide COUNTY with a monthly menu one (1) week prior to the beginning of the month covered by said menu. Maintain all necessary records on the nutritional components and numbers of breakfasts and lunches prepared for the Early Head Start/Head Start programs and make said records available for inspection by State, Federal and COUNTY authorities upon request. Transport sheets must indicate total and per child amounts of food provided each day.
- G. Assure that each meal provided to COUNTY under this contract meets the minimum nutritional requirements as specified by the CACFP Meal Pattern Schedule B (**Attachment B**) which is excerpted from the Title 7 Agriculture CFR Part 226.20 requirements for meals.
- H. Be responsible for meeting the food-based meal pattern requirements for a child care food program as set forth by the U.S. Department of Agriculture and for the temperature and quality of the food at the time of delivery. In addition, meals requirements must meet Head Start Nutritional Performance Standards.
- I. Prepare breakfasts and lunches as outlined in COUNTY approved menus. Breakfast and lunch menus will be prepared by the DISTRICT and will be age appropriate for infants, toddlers and preschoolers as indicated on the Child Adult Care Food Program (CACFP) "Meal Patterns for Infants and Older Children." Meal substitution will be made only when necessary as in the case of children with special needs or disability.

- J. Prepare breakfasts and lunches appropriate to children's ages and developmental levels. Food items considered to be choking hazards for infants, toddlers, and preschoolers will not be included in any meal. It is required that the DISTRICT provides meal sizes to accommodate larger portion sizes (Ages 6-12) to accommodate for spillage and waste in family style serving containers.

**Meal Breakdown:** Age groups reflect anticipated ages and numbers (may be revised as enrollment dictates)

**Infant/Toddler Classroom:**

- 6 Mobile infants      12 – 24 months (follow approved menu)  
8 Toddlers      24– 36 months (follow approved menu)  
1 extra child-sized meal\* – Infant/Toddler Classroom

**Preschool Classroom- Del Puerto**

- 20 Preschoolers      3 – 5 years (follow approved menu)  
1 extra child-sized meal\* – Preschool classroom  
\*(This food is for adult modeling purposes only)

- K. Maintain full and accurate records that document: (1) the menus listing all meals provided to COUNTY during the term of this contract, (2) a listing of all reimbursable nutrition components of each meal, and (3) an itemization of the quantities of each component used to prepare said meal. The DISTRICT agrees to provide meal preparation documentation by using yield factors for each food item as listed in the USDA Food Buying guide or the CNFDD Simplified Food Buying Guide (SFDB) when calculating and recording the quantity of food prepared each meal.
- L. Maintain such cost records as invoices, receipts, and/or other documentation that exhibit the purchase or otherwise availability to the DISTRICT, of the meal components and quantities itemized in the meal preparation records.
- M. Maintain on a daily basis an accurate count of the number of meals, by meal type, prepared for COUNTY. Meal count documentation must include the number of meals requested by COUNTY.
- N. Allow COUNTY to increase or decrease the number of meal orders, as needed, when the request is made within a reasonable time of the scheduled delivery time.
- O. Present COUNTY with an invoice for the breakfasts and lunches within thirty (30) days of the previous month to be paid within 30 days upon receipt of the invoice. For reporting purposes, two invoices should be submitted, one for each program. Invoices should indicate the number of breakfast and lunches served to each. Total reimbursement for Del Puerto shall not exceed **\$16,529** annually over the five year contract for the Early Head Start

Program and \$27,006 for the Head Start Preschool program. Any amounts exceeding these figures must be renegotiated.

- P. The DISTRICT agrees to forfeit payment for meals that are not ready within (1) one hour of the agreed upon delivery time, are expired or spoiled or do not meet guidelines as defined in the HS nutrition wellness attachment at time of delivery, are short of CACFP components, or do not otherwise meet the meal requirements contained in this Agreement. Food not delivered with in safe food service temperature below 40° degrees for cold food and above 140° for hot foods will not be accepted.
- Q. Pick up serving bowls and other utensils 2 hours after meals and snacks are delivered.
- R. Provide COUNTY with a copy of current health certifications for the food service facility in which it prepares meals for use in CACFP. The DISTRICT shall ensure that all health and sanitation requirements of the California Retail Food Facilities Law, and Chapter 4 of the California Health and Safety Code, are met at all times.
- S. Operate in accordance with current CACFP regulations and keep informed regarding new dictates.
- T. Retain all required records for a period of three (3) years after the end of the fiscal year to which they pertain (or longer, if an audit or administrative review is in progress); and upon request to make all accounts and records pertaining to the Agreement available to the Certified Public Accountant hired by COUNTY, representatives of the California State Department of Education, the U.S. Department of Agriculture, and the U.S. General Accounting Office, U.S. Department of Health and Human Services for audit or administrative review at a reasonable time and place.
- U. Not to subcontract for the total meal, with or without milk, or for the assembly of the meal.
- V. The DISTRICT certifies that in its operation of a Child Care Food Program, neither it nor its principals are presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any federal department or COUNTY.
- W. Where the DISTRICT is unable to certify to any of the statements in this certification, DISTRICT shall attach an explanation to this proposal. Executive Order 12549, Debarment and Suspension, 34 CFR Part 85, Section 85.10. (Lower Tier)
- X. As required by the State Drug-Free Workplace Act of 1990 (Government Code Section 8350 at Seq.) and the Federal Drug-Free Workplace Act of 1988, and implemented at 34 CFR Part 85, Subpart F, for grantees, as defined at 34 CFR Part 85, Sections 85.605 and 85.610, certify that it will continue to provide a drug-free workplace.

- Y. If at any time during the school year, the DISTRICT is not in session at the same time COUNTY Head Start Program is in session, COUNTY Head Start Program will be responsible for providing meals.
- Z. The DISTRICT agrees to defend, indemnify and hold harmless the COUNTY, its Board of Trustees, officers, agents and employees, individually and collectively, from and against all costs, losses, claims, demands, suits, actions, payments and judgments arising from personal or bodily injuries, property damage or otherwise, or recovered against any of the above that may arise from or be alleged to be caused by the negligence or willful acts of DISTRICT.
- AA. Allow the contracted Head Start Dietician access to the DISTRICTS kitchen/ food preparation area for annual monitoring and check-up visits as needed.

## Section 2. COUNTY's Responsibilities:

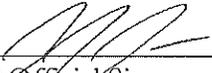
1. Request by fax/telephone, no later than 8:30am, an accurate number of meals to be delivered by DISTRICT on each weekday (lunch count for the current day and breakfast count for the following day). Errors in count called in shall be the responsibility of the COUNTY.
2. Notify the DISTRICT of necessary increases or decreases in number of meal orders within a reasonable amount of time from the scheduled delivery time. Errors in meal order counts made by COUNTY shall be the responsibility of COUNTY.
3. Ensure that a COUNTY representative is available at each delivery at the specified time on each specified pick-up date to receive, inspect and sign for the requested number of meals. The individual will verify the temperature, quality and quantity of each meal service delivery. COUNTY assures the DISTRICT that this individual will be trained and knowledgeable in the record keeping and meal requirements of CACFP, and in health and sanitation practices.
4. Provide personnel to serve meals, clean the serving and eating areas and assemble transport carts and auxiliary items for pick-up/delivery by the DISTRICT no later than 2 p.m.
5. Be responsible for the food once it is received by COUNTY.
6. Notify the DISTRICT within five (5) business days of receipt of the next month's proposed menu of any changes, additions, or deletions that will be required in the menu request.
7. Provide the DISTRICT with a copy of Title 7 CFR part 226; and the CACFP Meal Pattern, Schedule B; the CNFDD Simplified Food Buying Guide and all other technical assistance materials pertaining to the food service requirements of CACFP. COUNTY will, within 24 hours of receipt from CDE/CACFP, advise the DISTRICT of any changes in the food service requirements of CACFP.

8. Pay the DISTRICT within 30 days of receipt of invoice the full amount as presented on the monthly itemized invoice. COUNTY agrees to notify the DISTRICT within reasonable amount of time from receipt of any discrepancy in the invoice.
9. COUNTY will register with CACFP for meal reimbursement. Actual served meals will be reported at point of service as required by CACFP and this number will be used for all reporting and billing, COUNTY will be billed for and pay DISTRICT for the number of meals ordered.
10. Establish data collection procedures which are in accordance with state and federal regulations relating to the overt identification of needy pupil and keep accurate records of the number of free, reduced price, paid and adult lunches served daily.
11. Receive and process all free and reduced price meal applications, maintain all necessary records to support the above information.
12. Prepare all claims for reimbursement under its own agreement number, receive and approve all free and reduced price meal applications and maintain all necessary records to substantiate the above items.
13. Request for sack lunches for field trips two weeks in advance.
14. The COUNTY agrees to defend, indemnify and hold harmless the DISTRICT, its Board of Trustees, officers, agents and employees, individually and collectively, from and against all costs, losses, claims, demands, suits, actions, payment and judgments arising from personal or bodily injuries, property damage or otherwise, or recovered against any of the above that may arise from or be alleged to be caused by the negligence or willful acts Responsibility for the supervision of Head Start program and staff shall be the COUNTY'S solely and exclusively of COUNTY.

**Section 3. Term**

The terms of this agreement for food service shall be July 1, 2019–June 30, 2024. This agreement may be cancelled by either party upon sixty (60) days written notice to the other party. It may be renewed under the same terms and conditions by mutual agreement of both parties.

**IN WITNESS WHEREOF, THE PARTIES HERETO HAVE EXECUTED THIS AGREEMENT AS OF THE DATES INDICATED BELOW:**

  
\_\_\_\_\_  
DISTRICT Official Signature

Jeff Menge  
Assistant Superintendent of Administrative  
Services  
(209) 895-7790

\_\_\_\_\_  
COUNTY Official Signature

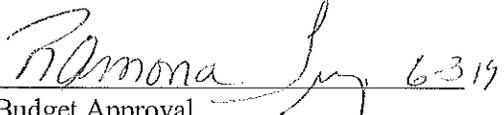
Don Gatti  
Deputy Superintendent, Business Services  
(209) 238-1900

6/4/2019  
\_\_\_\_\_  
Date

\_\_\_\_\_  
Date

  
\_\_\_\_\_  
DISTRICT Official Signature

Vikeshni Diyal  
Director of Child Nutrition  
(209) 892-4750

 _____ Account Number	 _____ Department Approval / Director
 _____ Budget Approval	 _____ Division Approval

Estimated Calculations - Patterson

RHS - Del Puerto -20

EHS- Del Puerto-Enrollment 14

July - June 2019-2020

EHS - Del Puerto

RHS -Del Puerto

Item	Rate	Max Daily # meals	Cost	Max Daily # meals	Cost
Breakfast	\$2.10	14	\$29.40	22	\$46.20
Lunch	\$3.00	14	\$42.00	22	\$66.00
Snack	\$0.86	14	\$12.04	22	\$18.92
Milk	\$5.82 gallon	1	\$5.82	1	\$5.82
Total Daily Max			\$83.44		\$136.94
Days of Operation			226		226
Annual Max Charges	15%		\$18,857.44		\$30,948.44
			(\$2,828.62)		(4,642.27)
Supplies Estimated			\$500.00		700.00
Total			\$16,528.82		\$27,006.17

Estimated Supplies Per year

Total Estimate for 18-19

\$43,535.00

Coding

12-5320-9-4300-0001-1000-CFS-7053-ML	\$400.00
12-5320-9-5150-0001-1000-CFS-7053-ML	\$10,000.00
12-5320-0-4300-0001-1000-CFS-7053-ML	\$800.00
12-5320-0-5850-0001-1000-CFS-7053-ML	\$25,000.00
12-5320-0-5150-0001-1000-CFS-7053-ML	\$7,335.00
	\$43,535.00



## PROCEDURE

**Area:** Program Operations

**Subject:** PO-D03 Child Nutrition

**Reference:** Grantee Policy PO-D03, 1302.46(ii), 1302.44

**Procedure:**

### Identification of Child's Nutritional Health Needs

1. At time of application, parent/guardian will complete the Child Information Sheet in order for the program to identify any dietary concerns prior to child enrollment. If there are any dietary "red flags" listed on the form, the form shall be sent to designated health staff in order to initiate a dietary plan to include food substitutions due to allergies, cultural/religious preference, special feeding instructions (e.g. G-tube) etc. Pending child enrollment, the Head Start Nurse will contact parent to determine child's need. If a food substitution is needed, parent/guardian will be given a Special Meals Accommodations form to take to child's health care provider to complete. If the substitution is needed due to a food allergy, an Individual Health Care Plan form will also be given to the parent/guardian to take to child's health care provider to pursue any medications needed at the facility during program hours, especially rescue medications for potential anaphylaxis. Nurse will notify the facility staff of the need for facility staff to follow up with ensuring food substitutions are in place. Head Start Nurse will train staff on any anaphylaxis/medication plans as appropriate.
2. The designated staff taking the application will also check with families to ensure they have enough food in the home and if not, give food bank referrals as appropriate. Designated staff will also ensure if family qualifies for WIC, a WIC referral will also be made.
3. Within 30 days of the first day of enrollment, parent/guardian will complete the Health History form that includes the Nutrition Assessment. The Head Start nurse will review to determine any nutritional needs of the child that were not previously identified. The nurse will follow up with parent/guardian to determine any additional action (e.g.: nutrition education, Special Meals Accommodations, dietitian consult referral, etc.) needed. Nurse will notify the facility staff of the need for the facility to follow up with

ensuring food substitutions are in place. Head Start Nurse will train staff on any anaphylaxis/medication plans as appropriate.

4. For infants and toddlers, the information gathered will include current feeding schedules and amounts and types of food provided (including whether breast milk or formula and baby food is used); meal patterns; new foods introduced; food intolerances and preferences; voiding/bathroom patterns; and observations related to developmental changes in feeding and nutrition. This information is shared with parents and updated regularly, and documentation shall be maintained on Infants Needs and Services Plan.
5. Within the next 90 days of enrollment, designated health staff will enter child's height and weight (either from last up to date physical or measurements taken at the facility) into the electronic tracking system and growth charts will be printed.
6. Head Start nurse will review growth charts to determine if child is underweight/overweight or obese based on the body mass index (BMI) and consult with parent/guardian. If a dietitian consult is recommended and parent/guardian agrees to the service, the Head Start nurse will make a nutrition referral in the electronic tracking system to be electronically sent to the Registered Dietitian Consult. (Note: Parent/Guardian must give consent prior to this referral). If the parent/guardian waives the referral, the Head Start Nurse will give appropriate nutrition education materials to the parent/guardian and document the interaction.
7. The Head Start Nurse will also check for facility trends (e.g.: majority of children obese or underweight) to determine if specific nutrition education subjects should be provided to parents and ensure nutrition education is scheduled at parent meetings, socials or at other parent group.
8. Information about major community nutritional issues, as identified through the Community Assessment or by the Health Disabilities Advisory Committee or the local health department should be included in parent education efforts and documented agendas and meeting minutes.
9. For children that have been identified as obese or underweight at time of enrollment, designated staff will gather end of program year heights and weights and complete new growth charts no later than 30 days prior to the end of the program year to determine if there have been improvements or declines in the percentages of children who fall into either one of those categories.

### **Nutrition/Meal Service**

Each facility must design and implement nutrition services that are culturally and developmentally appropriate, meet the nutritional needs of and accommodate the feeding

requirements of each child, including children with special dietary needs and children with disabilities.

1. Ensure each child in a program that operates for fewer than six hours per day receives family style meals and snacks that provide one third to one half of the child's daily nutritional needs.
2. Ensure each child in a program that operates for six hours or more per day receives family style meals and snacks that provide one half to two thirds of the child's daily nutritional needs, depending upon the length of the program day.
3. Serve three- to five-year-olds meals and snacks that conform to current USDA requirements and are high in nutrients and low in fat, sugar, and salt.
4. Feed infants and toddlers according to their individual developmental readiness and feeding skills as recommended in USDA requirements and ensure infants and young toddlers are fed on demand to the extent possible.
5. Ensure bottle-fed infants are never laid down to sleep with a bottle.
6. Serve all children in morning center-based settings who have not received breakfast upon arrival at the program a nourishing breakfast **regardless of time child arrives at the center.**
7. Provide appropriate healthy snacks and meals to each child during playgroups in the home-based option.
8. During meals, food is not used as a punishment or reward, and each child is encouraged, but not forced, to eat or taste his/her food. Educators are to interact with the children, using meal time as an educational opportunity. Sufficient time will be allowed for each child to comfortably eat.
9. Parents/Guardians and appropriate community agencies are involved in planning, implementing, and evaluating the agencies' nutrition services.
10. Facility Menus will be sent at a minimum of 30 days prior to food service to the Head Start Registered Dietitian Consultant to review to ensure menus reflect the current USDA and Head Start standards/guidelines and to ensure a variety of food is served, which broadens each child's food experiences and are culturally and developmentally appropriate for the children served.
11. Facilities will ensure that food substitutions are available if needed if food delivered does not meet USDA/Head Start guidelines or is not an acceptable food substitution for identified children's needs.

12. Make safe drinking water available to children during the program day. (Title 22 and Head Start)
13. Ensure children over 2 years old are served only non-fat or 1% milk (unless there is a special meals accommodation in place signed by child's health care provider). (Title 22)
14. A program must use funds from USDA Food, Nutrition, and Consumer Services child nutrition programs as the primary source of payment for meal services. Early Head Start and Head Start funds may be used to cover those allowable costs not covered by the USDA.
15. As developmentally appropriate, opportunities will be provided for the involvement of children in food-related activities (e.g.: Harvest of the Month).

#### Food Safety/Sanitation

1. Designated staff will post evidence of compliance with all applicable Federal, State, Tribal, and local food safety and sanitation laws, including those related to the storage, preparation and service of food and the health of food handlers in designated food preparation locations. In addition, the program contracts only with food service vendors that are licensed in accordance with State, Tribal or local laws. Registered Dietician will conduct annual inspections of food service areas.
2. Staff will maintain food temperature records for all meals served on site. Food temped at the "danger zone" (temperature range between 40 °F and 140 °F) will not be served to children and a USDA compatible food substitution must be provided.
3. Children, staff and volunteers will wash hands prior to meal/snack time.
4. All areas where meals are served will be properly cleaned and sanitized prior to food service utilizing an EPA approved sanitizing agent and staff/volunteers will follow the manufacturer's guidelines to ensure appropriate sanitizing takes place.
5. Non-latex gloves shall be worn by staff when serving or preparing food.
6. To ensure that all applicable food safety and sanitation laws are maintained, all food must be prepared in commercial facilities (except for FCCHs). Food brought in by any staff or parent/guardian must be purchased and delivered in unopened packaging and prepared in commercial kitchen facilities.
7. Staff will maintain records on all staff and regular classroom volunteers for TB clearance and appropriate immunizations.

### Infant Meal Pattern

Breakfast	
Birth through 5 months	6 through 11 months
4-6 fluid ounces breastmilk <sup>1</sup> or formula <sup>2</sup>	6-8 fluid ounces breastmilk <sup>1</sup> or formula <sup>2</sup> ; and  0-4 tablespoons infant cereal <sup>2,3</sup> meat, fish, poultry, whole egg, cooked dry beans, or cooked dry peas; or 0-2 ounces of cheese; or 0-4 ounces (volume) of cottage cheese; or 0-4 ounces or ½cup of yogurt <sup>4</sup> ; or a combination of the above <sup>5</sup> ; and  0-2 tablespoons vegetable or fruit or a combination of both <sup>5,6</sup>

<sup>1</sup> Breastmilk or formula, or portions of both, must be served; however, it is recommended that breastmilk be served in place of formula from birth through 11 months. For some breastfed infants who regularly consume less than the minimum amount of breastmilk per feeding, a serving of less than the minimum amount of breastmilk may be offered, with additional breastmilk offered at a later time if the infant will consume more.

<sup>2</sup> Infant formula and dry infant cereal must be iron-fortified.

<sup>3</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

<sup>4</sup> Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

<sup>5</sup> A serving of this component is required when the infant is developmentally ready to accept it.

<sup>6</sup> Fruit and vegetable juices must not be served.

## Infant Meal Pattern

Lunch and Supper	
Birth through 5 months	6 through 11 months
4-6 fluid ounces breastmilk <sup>1</sup> or formula <sup>2</sup>	6-8 fluid ounces breastmilk <sup>1</sup> or formula <sup>2</sup> ; and  0-4 tablespoons infant cereal <sup>2,3</sup> meat, fish, poultry, whole egg, cooked dry beans, or cooked dry peas; or 0-2 ounces of cheese; or 0-4 ounces (volume) of cottage cheese; or 0-4 ounces or ½cup of yogurt <sup>4</sup> ; or a combination of the above <sup>5</sup> ; and  0-2 tablespoons vegetable or fruit or a combination of both <sup>5,6</sup>

<sup>1</sup>Breastmilk or formula, or portions of both, must be served; however, it is recommended that breastmilk be served in place of formula from birth through 11 months. For some breastfed infants who regularly consume less than the minimum amount of breastmilk per feeding, a serving of less than the minimum amount of breastmilk may be offered, with additional breastmilk offered at a later time if the infant will consume more.

<sup>2</sup>Infant formula and dry infant cereal must be iron-fortified.

<sup>3</sup>Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

<sup>4</sup>Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

<sup>5</sup>A serving of this component is required when the infant is developmentally ready to accept it.

<sup>6</sup>Fruit and vegetable juices must not be served.

## Infant Meal Pattern

Snack	
Birth through 5 months	6 through 11 months
4-6 fluid ounces breastmilk <sup>1</sup> or formula <sup>2</sup>	2-4 fluid ounces breastmilk <sup>1</sup> or formula <sup>2</sup> ; and  0-½ slice bread <sup>3,4</sup> ; or 0-2 crackers <sup>3,4</sup> ; or 0-4 tablespoons infant cereal <sup>2,3,4</sup> or ready-to-eat breakfast cereal <sup>3,4,5,6</sup> ; and  0-2 tablespoons vegetable or fruit, or a combination of both <sup>6,7</sup>

<sup>1</sup> Breastmilk or formula, or portions of both, must be served; however, it is recommended that breastmilk be served in place of formula from birth through 11 months. For some breastfed infants who regularly consume less than the minimum amount of breastmilk per feeding, a serving of less than the minimum amount of breastmilk may be offered, with additional breastmilk offered at a later time if the infant will consume more.

<sup>2</sup> Infant formula and dry infant cereal must be iron-fortified.

<sup>3</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

<sup>4</sup> A serving of grains must be whole grain-rich, enriched meal, or enriched flour.

<sup>5</sup> Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

<sup>6</sup> A serving of this component is required when the infant is developmentally ready to accept it.

<sup>7</sup> Fruit and vegetable juices must not be served.



### CHILD MEAL PATTERN

<b>Breakfast</b> (Select all three components for a reimbursable meal)				
<b>Food Components and Food Items<sup>1</sup></b>	<b>Ages 1-2</b>	<b>Ages 3-5</b>	<b>Ages 6-12</b>	<b>Ages 13-18<sup>2</sup></b> <small>(at-risk afterschool programs and emergency shelters)</small>
<b>Fluid Milk<sup>3</sup></b>	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces
<b>Vegetables, fruits, or portions of both<sup>4</sup></b>	¼ cup	½ cup	½ cup	½ cup
<b>Grains (oz eq)<sup>5,6,7</sup></b>				
Whole grain-rich or enriched bread	½ slice	½ slice	1 slice	1 slice
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	½ serving	½ serving	1 serving	1 serving
Whole grain-rich, enriched or fortified cooked breakfast cereal <sup>8</sup> , cereal grain, and/or pasta	¼ cup	¼ cup	½ cup	½ cup
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold) <sup>8,9</sup>				
Flakes or rounds	½ cup	½ cup	1 cup	1 cup
Puffed cereal	¾ cup	¾ cup	1 ¼ cup	1 ¼ cup
Granola	⅛ cup	⅛ cup	¼ cup	¼ cup

<sup>1</sup> Must serve all three components for a reimbursable meal. Offer versus serve is an option for at-risk afterschool participants.

<sup>2</sup> Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

<sup>3</sup> Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.

<sup>4</sup> Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

<sup>5</sup> At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.

<sup>6</sup> Meat and meat alternates may be used to meet the entire grains requirement a maximum of three times a week. One ounce of meat and meat alternates is equal to one ounce equivalent of grains.

<sup>7</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

<sup>8</sup> Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

<sup>9</sup> Beginning October 1, 2019, the minimum serving size specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2019, the minimum serving size for any type of ready-to-eat breakfast cereals is ¼ cup for children ages 1-2; 1/3 cup for children ages 3-5; and ¾ cup for children ages 6-12.

## CHILD MEAL PATTERN

<b>Lunch and Supper</b> (Select all five components for a reimbursable meal)				
Food Components and Food Items <sup>1</sup>	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 <sup>2</sup> <small>(at-risk afterschool programs and emergency shelters)</small>
<b>Fluid Milk<sup>3</sup></b>	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces
<b>Meat/meat alternates</b>				
Lean meat, poultry, or fish	1 ounce	1 ½ ounce	2 ounces	2 ounces
Tofu, soy product, or alternate protein products <sup>4</sup>	1 ounce	1 ½ ounce	2 ounces	2 ounces
Cheese	1 ounce	1 ½ ounce	2 ounces	2 ounces
Large egg	½	¾	1	1
Cooked dry beans or peas	¼ cup	⅜ cup	½ cup	½ cup
Peanut butter or soy nut butter or other nut or seed butters	2 tbsp	3 tbsp	4 tbsp	4 tbsp
Yogurt, plain or flavored unsweetened or sweetened <sup>5</sup>	4 ounces or ½ cup	6 ounces or ¾ cup	8 ounces or 1 cup	8 ounces or 1 cup
The following may be used to meet no more than 50% of the requirement: Peanuts, soy nuts, tree nuts, or seeds, as listed in program guidance, or an equivalent quantity of any combination of the above meat/meat alternates (1 ounces of nuts/seeds = 1 ounce of cooked lean meat, poultry, or fish)	½ ounce = 50%	¾ ounce = 50%	1 ounce = 50%	1 ounce = 50%
<b>Vegetables<sup>6</sup></b>	½ cup	¼ cup	½ cup	½ cup
<b>Fruits<sup>6,7</sup></b>	½ cup	¼ cup	¼ cup	¼ cup
<b>Grains (oz eq)<sup>8,9</sup></b>				
Whole grain-rich or enriched bread	½ slice	½ slice	1 slice	1 slice
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	½ serving	½ serving	1 serving	1 serving
Whole grain-rich, enriched or fortified cooked breakfast cereal <sup>10</sup> , cereal grain, and/or pasta	¼ cup	¼ cup	½ cup	½ cup

<sup>1</sup> Must serve all five components for a reimbursable meal. Offer versus serve is an option for at-risk afterschool participants.

<sup>2</sup> Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

<sup>3</sup> Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.

<sup>4</sup> Alternate protein products must meet the requirements in Appendix A to Part 226.

<sup>5</sup> Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

<sup>6</sup> Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

<sup>7</sup> A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.

<sup>8</sup> At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards the grains requirement.

<sup>9</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of the creditable grain.

<sup>10</sup> Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

## CHILD MEAL PATTERN

<b>Snack</b>				
(Select two of the five components for a reimbursable snack)				
Food Components and Food Items <sup>1</sup>	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 <sup>2</sup> <small>(at-risk afterschool programs and emergency shelters)</small>
<b>Fluid Milk<sup>3</sup></b>	4 fluid ounces	4 fluid ounces	8 fluid ounces	8 fluid ounces
<b>Meat/meat alternates</b>				
Lean meat, poultry, or fish	½ ounce	½ ounce	1 ounce	1 ounce
Tofu, soy product, or alternate protein products <sup>4</sup>	½ ounce	½ ounce	1 ounce	1 ounce
Cheese	½ ounce	½ ounce	1 ounce	1 ounce
Large egg	½	½	½	½
Cooked dry beans or peas	⅛ cup	⅛ cup	¼ cup	¼ cup
Peanut butter or soy nut butter or other nut or seed butters	1 tbsp	1 tbsp	2 tbsp	2 tbsp
Yogurt, plain or flavored unsweetened or sweetened <sup>5</sup>	2 ounces or ¼ cup	2 ounces or ¼ cup	4 ounces or ½ cup	4 ounces or ½ cup
Peanuts, soy nuts, tree nuts, or seeds	½ ounce	½ ounce	1 ounce	1 ounce
<b>Vegetables<sup>6</sup></b>	½ cup	½ cup	¾ cup	¾ cup
<b>Fruits<sup>6</sup></b>	½ cup	½ cup	¾ cup	¾ cup
<b>Grains (oz eq)<sup>7,8</sup></b>				
Whole grain-rich or enriched bread	½ slice	½ slice	1 slice	1 slice
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	½ serving	½ serving	1 serving	1 serving
Whole grain-rich, enriched or fortified cooked breakfast cereal <sup>9</sup> , cereal grain, and/or pasta	¼ cup	¼ cup	½ cup	½ cup
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold) <sup>9,10</sup>				
Flakes or rounds	½ cup	½ cup	1 cup	1 cup
Puffed cereal	¾ cup	¾ cup	1 ¼ cup	1 ¼ cup
Granola	⅛ cup	⅛ cup	¼ cup	¼ cup

<sup>1</sup> Select two of the five components for a reimbursable snack. Only one of the two components may be a beverage.

<sup>2</sup> Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

<sup>3</sup> Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.

<sup>4</sup> Alternate protein products must meet the requirements in Appendix A to Part 226.

<sup>5</sup> Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

<sup>6</sup> Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

<sup>7</sup> At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.

<sup>8</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

<sup>9</sup> Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

<sup>10</sup> Beginning October 1, 2019, the minimum serving sizes specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2019, the minimum serving size for any type of ready-to-eat breakfast cereals is ¼ cup for children ages 1-2; 1/3 cup for children ages 3-5; and ¾ cup for children ages 6-12.