



DCC Newsletter

Smile watching them have fun enjoying outdoor play & YOU.

We're all chugging along, taking the next steps back to our NEW NORMAL.

Our Home Visitors are eagerly making home visits & back chatting with their DCC provider friends. Our front door is

no longer locked during business hours. Your enrollments are creeping back up to pre-Covid levels. Life does indeed go on!



While we continue our usual food program tasks of: ensuring all necessary supportive

documentation is in-office, processing every meal served follows CACFP Meal Pattern, preparing program calculations for reimbursements & confirming DCC, itself, is following all proper administrative regulations; there are several things up on the training horizon we're excited to implement!

Every year at this time, we go into a evaluation process for upcoming workshops, planning all events for the next program year. We sift through many ideas, tap into what's been offered, consider state health department requirements & above all else, consider our providers' needs, wants AND individual ideas.

So, if there's something you'd really like to see addressed, please feel free to drop me a note: valerie@daycareconenction.org .

1

PUTTING IT ALL TOGETHER-MENUS Q/A-1

- Q-How can I best send my menus when taking pictures with my phone?
- A-Some are very hard to read. Send yours clearly. Take picture right over menu page. Watch for shadows. Stretch screen to widest position.

2

PUTTING IT ALL TOGETHER-MENUS Q/A-2

- Q-What order does my menu claim need to be for submitting?
- A-On top, put Cover Sheet, then Attendance Roster & finally, menus with week 1 on top & last on bottom. Don't fold pages separately.

3

PUTTING IT ALL TOGETHER-MENUS Q/A-3

- Q-Is there anyway I can help DCC Staff?
- A-Definitely. Please do NOT staple Enrollment Forms into menus or onto any other forms. We separate them when they arrive. These really need to be turned in earlier.

Welcome these Providers to Our DCC "Family"!

Mona Lisa Stoker- Central

CPR/1st AID @DCC

SAT, Jul 17, 8:30AM

(RSVP by 7/7)

SAT, Aug 14, 8:30AM

(RSVP by 8/4)



Course is excellently given by Tiffany Saturday, EMT. Send \$70 check to DCC, 8853 Long, Lenexa, KS 66215, with preferred date on memo line OR call & use credit card, 529-1200

- 6 hours licensing credit
- non-refundable fee

Calendar Reminders

6/19 8:30AM, CPR/1st Aid
 7/5 DCC closed – holiday
 7/6 4:30PM, MENUS DUE
 open-8PM, video 6PM:
 "Produced Food"/
 "Processed Food" RSVP FULL
 7/17 8:30AM, CPR/1st Aid



We don't "babysit"!

USDA/KSDE/DCC are all equal opportunity provider agencies.

Make Water Readily Available

We're in for a long, hot summer. Kids spend more time outside & keeping them well-hydrated is important.

It's a great opportunity to teach about the importance of water!

1. When kids say they feel thirsty, their bodies are truly saying, "I need water." People need water, just like plants & animals. The human body is made of 60% water. Water keeps it cool & helps the stomach digest food. Foods with lots of water include: fruits, juices, milk & veggies. **2. Talk about different forms of water.** Ice is frozen water. Water we drink is liquid. Steam is also water. Ask where they've seen different kinds. **3. Above all, offer water.** Child-sized water fountain or water bottle filled with water & small paper cups left on kid-level counter are 2 methods. At 1st, kids may drink a lot throughout the day. Once they become used to having it around, they'll only drink when thirsty.



VISITORS' VIEWS

DCC Home Visitors remind all our food program provider family of an often forgotten USDA rule. Every day care home should keep copies (either paper or electronic) of:

- Enrollment Forms
- Menu Sheets
- Attendance Rosters
- Home Visits
- Training Certificates

These documents must be kept for 3 years + current year. Finally, current year + last year must be in your home. The rest may be stored off-site.

REFERRALS & YOU

Data entry is under way for DCC's 2021 SURVEY OF FAMILY DAY CARE RATES.

But, we need input from MANY elementary schools! Be watching your email next week for schools still missing any data to make the survey complete

Remember, this tool helps caregivers remain competitive with others in the same geographical area. It also has proven to be a valuable resource for parents seeking care. Please return your survey today! Just take a picture & email kay@daycareconnection.org. If you can't find it, call 529-1200, & we'll quickly send another. Results will be published 8/1.



WG SPOTLIGHT--A CLOSER LOOK EACH MONTH

DCC wants to shine a light on this sometimes-confusing CACFP regulation. Each month we'll look at some basics to make it all simple & easier to understand.

1ST LESSON-Rule of 3:

In order to tell if item meets Whole Grain (WG) criteria, 1st ingredient (or 2nd ingredient after water) must be "whole grain," & next 2 grain ingredients (if any) must be whole grains, enriched grains, bran or germ. Grain byproducts don't count as grain ingredients & can be ignored when using Rule of 3.

Your Home Visitor is bringing a new superb Crediting Foods guide. Refer to page 81 after getting yours.

