

OUR OFFICE WILL BE CLOSED ON FEBRUARY 19TH FOR PRESIDENT'S DAY

ARE YOU READY FOR AN UNANNOUNCED STATE REVIEW?

In 2018, our program will have a State Review; State Representatives will conduct our Program Review which will include about 50 unannounced Site Reviews with our providers (randomly chosen by the state). The Site Reviews could be any day, anytime in the next few months. Our providers have always done well, please don't stress about it, just do what you are required to do and you will be fine. Per your signed Permanent Agreement, if you are chosen, you are required to allow the State Representative in your home to conduct a Site Review. State Representatives always have picture identification and in most cases your regular Field Representative will be with them. **Please Review the Following:**

- Make sure your monthly claim is always up to date.
- Make sure your helper or assistant's know where your claim records are if you are not available.
- Always call the office in advance when you will be away from your home during your meal times or closed for the day.
- Make sure your license and Building for the Future poster is posted, and always be within your license capacity.
- Make sure you have your red pocket folder available with your required Food Program Records.
- Always wash your hands before preparing a meal and always have your children wash their hands before eating.
- Make sure you are following all the USDA Meal Pattern for the children in your care.
- Make sure all foods, including the milk is served at the same time.
- Make sure you are serving one whole grain-rich food each day.
- Make sure you have the CN label for foods you serve, such as chicken nuggets.
- Always serve 1% or Non-fat Milk to children 2 years and older.
- Always serve Whole Milk to children 1 year thru 23 months.
- Make sure bottles prepared by the child's parent and/or expressed breast milk have the child's name and the date the bottle was prepared or the date the breast milk was expressed on it.

TAX TIME IS COMING

Your monthly reimbursement stubs are your verification of reimbursements received. If you use the scan (bubble) forms and are missing a check stub, please call the office at least two weeks before your tax appointment. We will only mail your information to the address we have on file for you. We cannot give out reimbursement information over the telephone because we cannot verify who is calling. **There are no exceptions to this rule.**

If you claim online using KidKare you can print your own Tax Report for 2017—Select Reports (left side) > go to the category list > select Claim Statements, on the report list select Tax Report, select Year > select Run and print.

-OVER-

January 2018 reimbursement checks will be mailed in March 2018*

February 2018 reimbursement checks will be mailed in April 2018*

*Checks are mailed when we receive the funds

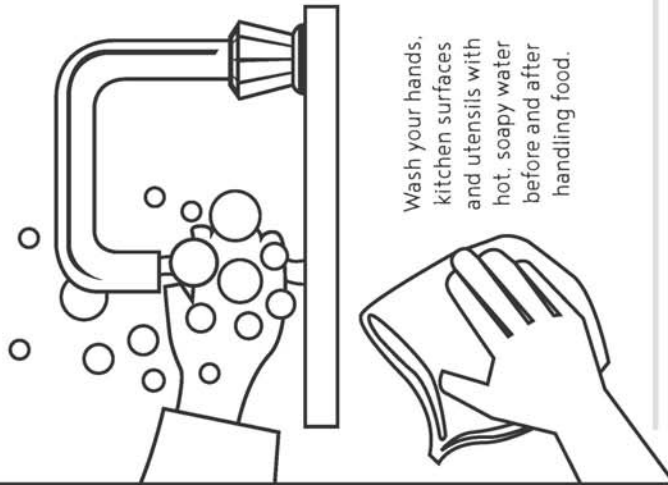
Checks for late claims are mailed when we receive the late claim funds

CORE FOUR

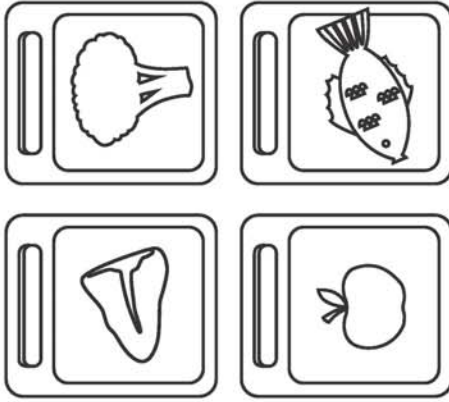
COLOR THEM!

RULES OF HOME FOOD SAFETY

CLEAN

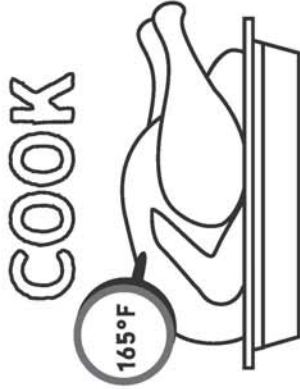


Wash your hands, kitchen surfaces and utensils with hot, soapy water before and after handling food.



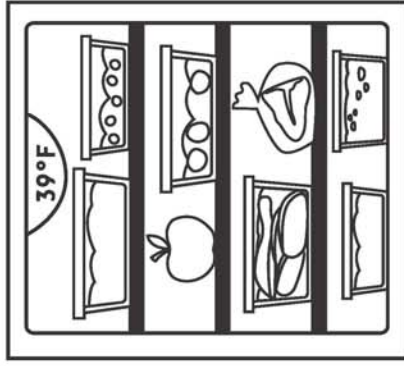
SEPARATE

Separate produce from raw meat, seafood, poultry, eggs and household chemicals.



COOK

Cook food to a high enough internal temperature to kill the harmful bacteria that cause foodborne illness.



CHILL

Keep your refrigerator at or below 40°F and your freezer at 0°F. Refrigerate or freeze leftovers in shallow containers within two hours.

PARENT QUIZ: TRUE OR FALSE?

Thawing at room temperature is the best method for defrosting food.

Turn your placemat upside down to learn the answer!

False! There are three safe ways to defrost food: in the refrigerator, in cold water, and in the microwave. Food thawed in cold water or in the microwave should be cooked immediately.

Learn more about food safety at StoryOfYourDinner.org

Partnership for Food Safety Education 2016

CORE FOUR RULES OF HOME FOOD SAFETY



CLEAN
Wash hands and surfaces often.



SEPARATE
Don't cross-contaminate.



COOK
Cook to the safe internal temperature.



CHILL
Refrigerate or freeze promptly.

BROUGHT TO YOU BY:



FROZEN FOOD FOUNDATION



Publix.

WHERE SHOPPING IS A PLEASURE.



Partnership for Food Safety Education

Good Food. Good Life.