# Mealtime Memo

for Child Care

## TIPS FOR A BETTER SHOPPING EXPERIENCE

Shopping for your Child and Adult Care Food Program (CACFP) site can be a chore. However, like with any chore, your approach can set you up for success! From starting with the basics to considering all your options, creating a game plan can reduce your stress and save you time.

#### PREPARE

- Educating yourself is always a best practice. Check out the <u>John C. Stalker Institute blog</u> for tons of information on menu ideas, meal pattern requirements, and other best practices.
- Review your menu, take inventory of your stock, and utilize the many apps available to help organize your list, such as the lowa Department of Education's <u>CACFP Shopper</u>.
- 3. If you prefer a traditional list, consider organizing it by aisle so you can see what you need aisle by aisle and reduce backtracking across the store for an overlooked item on your list. Many grocery store apps list what aisle an item is stocked on if you aren't sure.



4. Know what days your store restocks produce and proteins for the best possible selection.



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#### **AT THE GROCERY STORE**

- Take a moment to wipe down the cart handle and seat with sanitizing wipes to protect yourself and your produce from contaminants. <u>You'd be surprised what's on them</u>.
- Shop for non-perishable items first, and arrange your cart with <u>food safety</u> in mind.
- Read the Nutrition Facts Label to ensure you're getting the most nutritious option. If you are unsure how to read the new Nutrition Facts Label, check out the FDA's simple breakdown.

#### **CONSIDER ALTERNATIVE SHOPPING VENUES**

- 8. USDA's <u>Farm to Preschool</u> offers information on sourcing, crediting, and using local foods in your program.
- Procuring produce through <u>Community Supported</u>.
  <u>Agriculture</u> can reduce costs and provide access to healthy, local produce and food items. USDA can help <u>find</u> one near you.
- 10.Shop at farmer's markets to take advantage of local, seasonal produce—often for lower prices and higher quality than traditional grocery stores. <u>Find</u> one near you!
- 11. If time is not on your side, order what you need online for pick up from your grocery store. There are pros and cons, so finding what works best for you may take some trial and error.



There are many other <u>tips</u> and <u>tricks</u> that may work for you and your organization. Armed with knowledge, best practices, and tips from this Mealtime Memo, you can ease your grocery shopping stress and reclaim your time.

### **Mealtime Memo**

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