## Addendum to the Creditable Foods Guide CACFP Healthier Meals Initiative Policy: Processed Meats

The Colorado CACFP's Healthier Meals Initiative policies require participants to limit certain creditable processed meats to once per week. The Colorado CACFP selected these foods because they are commercially processed, contain ingredients other than meat, and are typically high in total and saturated fat and sodium. These include frozen breaded meat products like fish sticks, chicken nuggets, chicken patties, and other meats that are highly processed like hot dogs, bologna, and sausages. The foods to limit to no more than once per week, if at all, are described below. Please note that CN labels are required for products that are not $100 \%$ meat when they are served. CN labels do not make the product creditable and must be used to determine the required serving size, which must also be reasonable for a child to consume.


Pepperoni, Bologna, and Salami
pepperoni (regular or turkey)
bologna (any flavor)
salami


## Sausages

Italian sausage , Polish sausage, Polska Kielbasa, Vienna sausages, sausage on a stick, sausage patties or links, bratwurst, liverwurst, or braunschweiger



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## Healthier Meats and Meat Alternates

The following is a list of creditable options to serve in place of those shown on the reverse page. This list is not all-inclusive, but provides many healthy alternatives to consider.


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