

TABLETALK

JUNE, 2008 ❁ CHILD FOOD PROGRAM OF TEXAS ❁ P.O. BOX 5465 ❁ KATY, TX 77491 ❁ 281-395-7000, TOLL-FREE: 877-395-6560, Fax: 281-395-7002

Our Bi-Annual State Audit Is Complete

We are pleased to tell you that TDA/FND has completed its audit of our sponsorship. They come to visit us and some of our providers every 2 years. We were in full compliance. Thanks go out to the providers who the state visited for their cooperation.

Ways To Recognize Food Spoilage

Fresh Poultry- Stored raw in the refrigerator for longer than one to two days (three to four days when cooked). Left unrefrigerated for more than two hours either before or after cooking.

Fresh Meat- Stored raw in the refrigerator for longer than three to five days (one to two days for hamburger). Discolored, smelly or slimy. Left unrefrigerated for more than two hours either before or after cooking.

Fresh Fish- Stored for longer than one to two days in the refrigerator. Dried at edges; smelly. Left unrefrigerated for more than two hours either before or after cooking.

Milk, Cream, Egg Products- Left unrefrigerated for more than two hours.

Frozen Meats, Poultry, Fish, or Casseroles- Thawed at room temperature. Allowed to thaw and be refrozen. Eaten without thorough cooking.

Canned Foods- Liquid spurts out when can is opened. Can is corroded, rusty, leaky, swollen on top or bottom, or dented on side seams. Stored at hot temperatures or allowed to freeze and thaw.



Tips from Chef Bob

TOMATO, SQUASH AND ONION CASSEROLE

1 Tbsp olive oil; 2 tsp minced garlic; 3 small onions, sliced; 1 tsp salt; 1/2 tsp freshly-ground pepper; 1 Tbsp each fresh thyme, oregano & basil (or 1 tsp each, dried); 1 medium zucchini & 1 medium yellow squash, cut into thin slices (about 1 lb total); 6 plum tomatoes, cut into medium slices. Saute onions & garlic in 1 Tbsp oil over medium heat, until onions browned. Place in oven-proof dish & season with half the salt, pepper & herbs. 2. Arrange zucchini on top of onions. Place a layer of yellow squash next with a layer of tomatoes. Sprinkle with rest of herbs, salt, & pepper. Bake, covered, for 25-30 minutes at 400 F.

ANNUAL CIVIL RIGHTS TRAINING

Providers who began in our program after Oct 1, 2007 do not have to attend our annual training but must still complete the annual Civil Rights training.

You can find it on our web site in the Continuing Education Section.

Approximate Reimbursement Date

JuneJuly 25

July.....Aug. 21

AugustSeptember 26

SCHEDULED DATES FOR 2008 MANADATORY TRAINING

<u>Date</u>	<u>City</u>	<u>Location & Time</u>
Sept. 6	Plano	To Be Announced
Sept. 6	Katy	Maud Marks Library, 1815 Westgreen Boulevard, 77450, 10:30 - 1:30