Now that school is out, be sure you continue to follow CA state licensing rules this summer. According to licensing regulations 102416.5 the following must be observed.

**Small Family Child Care Home:**
The maximum number of children cared for, including those under age 10 living at home, is:

- Four infants, or
- Six children, (of whom no more than three may be infants), or
- Up to eight children when one child is at least six years of age and one child is enrolled and attending kindergarten or elementary school and no more than two infants are in care.

**Large Family Child Care Home**
The maximum number of children cared for when a provider’s helper is present, including children under age 10 living at home, and or the helper’s children is:

- Twelve children, (of whom no more than four may be infants), or
- Up to 14 children when one child is at least six years of age and one child is enrolled and attending kindergarten or elementary school, and no more than three infants are in care.

Note: An infant is any child under the age of 2 years (for licensing purposes).

We are required by law to report any provider that is operating outside of their capacity limits. Remember child safety is at stake.

**Child Nutrition Labels (CN label):**
- Foods such as fish sticks, chicken nuggets, and corn dogs need to have the **CN label** on the box or bag in order to be reimbursable. If you have not yet provided one to your consultant make sure you do so. Also, if a product that had a CN label no longer has it, then it is no longer reimbursable. **CN labels will be verified during home visits.**
** Cowboy Quinoa **

** Ingredients:**
- ¾ cup quinoa
- 1 ½ cups water
- 1 Tbsp. cider vinegar
- 2 Tbsp. olive oil
- 1 Cup frozen corn
- ¼ cup onions, sliced
- ½ cup cherry tomatoes, halved
- 2 - 15 oz. cans black beans, drained & rinsed

** Instructions:**
1. Combine water and quinoa in a small pan and bring to boil. Cover and let simmer, about 12 to 15 minutes (until quinoa is tender).
2. Whisk together oil and vinegar. Pour over quinoa.
3. Add beans, corn, tomatoes and onion.
4. Stir.

** Yield:** 6 servings for 3-5 year olds
** Meets requirement:** grain/bread, and meat/meat alternate at lunch or dinner.

*Source: CACFP menu planning guide, Wisconsin & Team Nutrition*