

Crediting Beans, Peas, and Lentils in the Summer Food Service Program

This guidance applies to meals and snacks served in the U.S. Department of Agriculture's (USDA) Summer Food Service Program (SFSP). For information on the SFSP meal patterns, visit the "[Meal Patterns](#)" section of the Connecticut State Department of Education's (CSDE) SFSP webpage. For information on the meats/meats alternates (MMA) component and vegetables/fruits component, refer to the CSDE's resources, [Requirements for the Meats/Meat Alternates Component of the Summer Food Service Program Meal Patterns](#) and [Requirements for the Vegetables/Fruits Component of the Summer Food Service Program Meal Patterns](#). For information on the crediting requirements, visit the CSDE's [Crediting Foods in the Summer Food Service Program](#) webpage and [Crediting Documentation for the Child Nutrition Programs](#) webpage.



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Crediting Beans, Peas, and Lentils in the Summer Food Service Program

Overview of Crediting Requirements

Beans, peas, and lentils are pulses, which are a type of legumes, i.e., plants that include pods. Pulses are the dried edible seeds of legumes. Examples of foods in the beans, peas, and lentils subgroup include black beans, black-eyed peas (mature, dry), edamame (soybeans), garbanzo beans (chickpeas), kidney beans, lentils, navy beans, soybeans, split peas, and white beans.

The following requirements apply to crediting beans, peas, and lentils in the SFSP meal patterns.

- Beans, peas, and lentils may credit as either the meats/meat alternates (MMA) component or the vegetables/fruits component, but one serving cannot credit as both meal components in the same meal or snack. A $\frac{1}{4}$ -cup serving credits as 1 ounce of the MMA component or $\frac{1}{4}$ cup of the vegetables/fruits component.
- Beans, peas, and lentils may credit as the MMA component or the vegetables/fruits component in different meals. For example, lentils may credit as the vegetables/fruits component at one lunch and as the MMA component at another lunch.
- If the meal includes two servings, the menu planner may choose to credit one serving as the MMA component and one serving as the vegetables/fruits component. For example, $\frac{1}{4}$ cup of garbanzo beans in a salad may credit as $\frac{1}{4}$ cup of the vegetables/fruits component and $\frac{1}{2}$ cup of kidney beans in chili may credit as 2 ounces of the MMA component.

Menu planners must determine in advance how to credit beans, peas, and lentils in a meal or snack.

The SFSP meal patterns do not require vegetable subgroups (dark green; red/orange; beans, peas, and lentils; starchy; and other). However, SFSP sponsors are encouraged to offer at least one serving per week of each vegetable subgroup. For information on the vegetable subgroups, refer to the CSDE's resource, [Vegetable Subgroups in the National School Lunch Program](#).

Crediting Beans, Peas, and Lentils in the Summer Food Service Program

Crediting Beans, Peas, and Lentils as Vegetables

Foods in the vegetables/fruits component credit based on volume (cups), not weight. For example, $\frac{1}{2}$ cup of beans, peas, or lentils credits as $\frac{1}{2}$ cup of the vegetables/fruits component. The minimum creditable amount for the vegetables/fruits component is $\frac{1}{8}$ cup (2 tablespoons).

The meal pattern serving refers to the cooked amount of beans, peas, or lentils without added ingredients. For example, to credit as $\frac{1}{2}$ cup of the vegetables/fruits component, a serving of baked beans must contain $\frac{1}{2}$ cup of beans, excluding added ingredients such as sauce and pork fat.

Menu planners must round down the amount of beans, peas, or lentils to the nearest $\frac{1}{8}$ cup (2 tablespoons). For example, a recipe with $2\frac{1}{2}$ tablespoons of kidney beans per serving credits as $\frac{1}{8}$ cup of the vegetables/fruits component. If the menu item contains less than the full serving of the vegetables/fruits component, the meal or snack must include additional vegetables to provide the full serving for each grade group.

Crediting Beans, Peas, and Lentils as MMA

Beans, peas, and lentils credit as the MMA component based on volume. A $\frac{1}{4}$ -cup serving (4 tablespoons) credits as 1 ounce equivalent (oz eq) of MMA. The minimum creditable amount is 1 tablespoon ($\frac{1}{4}$ oz eq). The table below shows the meal pattern contribution for different servings of beans, peas, and lentils.

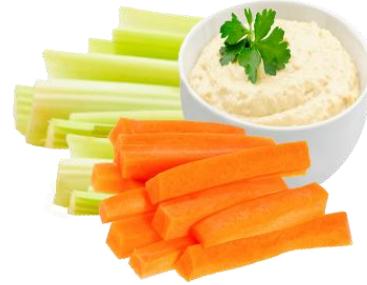
Table 1. Crediting beans, peas, and lentils as MMA

Serving size (volume)	Meal pattern contribution
8 tablespoons ($\frac{1}{2}$ cup)	2 oz eq
7 tablespoons	$1\frac{3}{4}$ oz eq
6 tablespoons ($\frac{3}{8}$ cup)	$1\frac{1}{2}$ oz eq
5 tablespoons	$1\frac{1}{4}$ oz eq
4 tablespoons ($\frac{1}{4}$ cup)	1 oz eq
3 tablespoons	$\frac{3}{4}$ oz eq
2 tablespoons ($\frac{1}{8}$ cup)	$\frac{1}{2}$ oz eq
1 tablespoon ($\frac{1}{16}$ cup)	$\frac{1}{4}$ oz eq (minimum creditable amount)

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Crediting Hummus and Bean Dips

Hummus and bean dips may credit as either the MMA component or the vegetables/fruits component, but one serving cannot credit as both meal components in the same meal or snack. Crediting toward the MMA component is based on the cups of cooked beans, peas, and lentils per serving and the tablespoons of tahini (sesame paste) or other ground nut/seed butters per serving.



- **Beans, peas, and lentils:** A $\frac{1}{4}$ -cup serving of cooked beans, peas, or lentils credits as 1 oz eq of the MMA component. The minimum creditable amount is 1 tablespoon.
- **Tahini or other ground nut/seed butters:** Two tablespoons of tahini or other ground nut/seed butters credit as 1 oz eq of the MMA component. The minimum creditable amount is $\frac{1}{2}$ tablespoon. For more information, refer to the CSDE's resource, [Crediting Nuts and Seeds in the Summer Food Service Program](#).

Crediting toward the vegetables/fruits component (beans, peas, and lentils subgroup) is based on the cups of cooked beans, peas, and lentils per serving. For example, hummus that contains $\frac{1}{4}$ cup of chickpeas per serving credits as $\frac{1}{4}$ cup of the beans, peas, and lentils subgroup. The minimum creditable amount is $\frac{1}{8}$ cup.

Bean dip is a spread made from ground pulses (beans, peas, and/or lentils) with one or more of the following optional ingredients: ground nut/seed butter (such as tahini [ground sesame] or peanut butter; vegetable oil (such as olive oil, canola oil, soybean oil); seasoning (such as salt, citric acid); vegetables and juice for flavor (such as olives, roasted peppers, garlic, lemon juice); and for manufactured bean dip, ingredients necessary as preservatives and/or to maintain freshness.

SFSP sponsors must maintain crediting documentation for hummus and bean dips that indicates the amount per serving of cooked beans, peas, and lentils, and tahini or other ground nut/seed butters. Commercial products require a Child Nutrition (CN) label or manufacturer's product formulation statement (PFS) (refer to "[Crediting Documentation for Commercial Bean, Pea, and Lentil Products](#)" in this document). Hummus made from scratch requires a standardized recipe (refer to "[Crediting Beans, Peas, and Lentils in Recipes](#)" in this document).

Crediting Beans, Peas, and Lentils in the Summer Food Service Program

Crediting Roasted or Dried Beans, Peas, and Lentils

Roasted or dried beans, peas, and lentils, such as roasted garbanzo beans (chickpeas) and roasted soybeans, may credit as either the MMA component or the vegetables/fruits component, but one serving cannot credit as both meal components in the same meal or snack.

- **MMA component:** Roasted or dried beans, peas, and lentils credit as the MMA component based on weight (ounces). A 1-ounce serving credits as 1 oz eq of the MMA component.
- **Vegetables/fruits component:** Roasted or dried beans, peas, and lentils credit as the beans, peas, and lentils subgroup of the vegetables/fruits component based on volume (cups). For example, $\frac{1}{4}$ cup of roasted chickpeas credits as $\frac{1}{4}$ cup of the beans, peas, and lentils subgroup. Menu planners may credit roasted or dried beans, peas, and lentils toward the minimum weekly $\frac{1}{2}$ -cup requirement for grades K-12 at lunch.

The USDA recommends using discretion when offering snack-type beans, peas, and lentils (such as individually wrapped soy nuts) as part of reimbursable meals because they may be perceived as snack foods. When offering snack-type beans, peas, and lentils as either the MMA component or the vegetables/fruits component, make sure that SFSP menus clearly identify how they contribute to the reimbursable meal or snack.

Children younger than 4 are at the highest risk of choking. Consider children's ages and developmental readiness when deciding whether to offer roasted or dried beans, peas, and lentils in SFSP menus. For additional guidance, visit the [“Choking Prevention”](#) section of the CSDE's Food Safety for Child Nutrition Programs webpage.

Crediting Beans, Peas, and Lentils in the Summer Food Service Program

Crediting Pasta Products Made of Bean, Pea, and Lentil Flours

Pasta products made of 100 percent bean, pea, or lentil flour (such as chickpea flour or lentil flour) may credit as either the vegetables/fruits component or the MMA component, but one serving cannot credit as both meal components in the same meal or snack.

- **MMA component:** Crediting pasta products that contain bean, pea, or lentil flour as the MMA component is the same as crediting beans, peas, and lentils. A $\frac{1}{2}$ -cup serving of cooked bean, pea, or lentil flour pasta credits as 2 oz eq of the MMA component. Bean, pea, or lentil flour pasta must be offered with additional MMA, such as tofu, cheese, or meat. The USDA's intent for this requirement is to ensure that MMA are in a form that is recognizable to children. The nutrition education aspect of the Child Nutrition Programs includes the goal of helping children recognize the food groups that contribute to healthy meals and snacks.
- **Vegetables/fruits component:** Pasta products that contain vegetable flours from one vegetable subgroup credit toward that vegetable subgroup. For example, $\frac{1}{2}$ cup of 100 percent red lentil flour pasta credits as $\frac{1}{2}$ cup of the beans, peas, and lentils subgroup.

Alternatively, manufacturers and SFSP sponsors may credit bean, pea, or lentil flour pasta using the bean flour yield information in [Appendix C of the FBG](#), or with appropriate documentation on the manufacturer's product formulation PFS. For more information on PFS forms, refer to "[Crediting Documentation for Commercial Bean, Pea, and Lentil Products](#)" in this document.

Identifying vegetable flour pastas on the menu

Nutrition education helps children understand what foods are in their meals and snacks. As appropriate to children's ages, SFSP sponsors should use signs or other nutrition education to indicate that pasta made of vegetable flour is a "vegetable" and not a grain component of the meal. For example, a 100 percent chickpea flour pasta could be labeled as "chickpea pasta" on the menu with a symbol showing it to be part of the vegetables/fruits component of the meal.

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Required Crediting Documentation

SFSP sponsors must be able to document that all menu items in reimbursable meals and snacks meet the SFSP meal patterns. The guidance below summarizes the required documentation for commercial processed products and foods made from scratch that contain beans, peas, and lentils. Documentation must be based on the food yields and crediting information in the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG).

Documentation for commercial processed products

Commercial processed products that contain beans, peas, and lentils (such as black bean burritos and vegetarian chili) require documentation stating the ounces of the MMA component or the cups of the vegetables/fruits component per serving. For example, to credit a black bean burrito as 1 ounce of the MMA component, the product's crediting documentation must state that one serving contains $\frac{1}{4}$ cup of black beans. To credit vegetarian chili as $\frac{1}{4}$ cup of the vegetables/fruits component, the product's CN label or PFS must state that one serving contains $\frac{1}{4}$ cup of beans, peas, or lentils.

The acceptable types of documentation for commercial products include any of the documents below.

- **Child Nutrition (CN) label:** A CN label is a USDA-approved statement that clearly identifies the contribution of a commercial product toward the meal pattern requirements. CN labels are available only for main dish entrees that contribute at least $\frac{1}{2}$ oz eq of the MMA component. Allowable CN label documentation includes 1) the original CN label from the product carton; 2) a photocopy or photograph of the CN label shown attached to the original product carton; or 3) a CN label copied with a watermark displaying the product name and CN number provided by the vendor, attached to the bill of lading (invoice). For more information, refer to the CSDE's resource, [Using Child Nutrition \(CN\) Labels in the Summer Food Service Program](#).
- **Product formulation statement (PFS):** A PFS is a document developed by manufacturers that provides specific information about how a product credits toward the USDA meal patterns for the Child Nutrition Programs. The PFS must be signed by an official of the manufacturer and state the amount of each meal pattern component contained in one serving of the product. For more information on PFS forms, refer to the CSDE's resource, [Using Product Formulation Statements in the Summer Food Service Program](#). For guidance on how to review a PFS, visit the USDA's [Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement](#) webpage.

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Commercial processed products without a CN label or PFS cannot credit in reimbursable meals and snacks unless they are listed in the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG).

A PFS is required for all commercial processed products without a CN label that are not listed in the FBG. The USDA requires that SFSP sponsors must obtain and verify the PFS for accuracy prior to purchasing, serving, and claiming the food product in reimbursable meals and snacks.

For more information on crediting documentation, refer to the CSDE's resource, [Accepting Processed Product Documentation in the Summer Food Service Program](#), and [USDA Memo SP 05-2025, CACFP 04-2025, SFSP 02-2025: Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements](#). Additional guidance is available on the CSDE's [Crediting Documentation for the Child Nutrition Programs](#) webpage.

Training on the documentation requirements is available in the CSDE's Summer Meals annual training module, [Crediting Documentation for Summer Meals](#). Training on the requirements for CN labels and PFS forms is available in [Module 8: Meal Pattern Documentation for Crediting Commercial Processed Products](#) of the CSDE's training program, [What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs](#).

Documentation for foods made from scratch

SFSP sponsors must have recipes on file that document the meal pattern contribution per serving for foods prepared from scratch. The USDA recommends using standardized recipes because they ensure accurate meal component contributions and document that menus meet the meal pattern requirements.

The USDA defines a standardized recipe as one that has been tried, adapted, and retried at least three times and has been found to produce the same good results and yield every time when the exact procedures are used with the same type of equipment and the same quantity and quality of ingredients.

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For information on standardized recipes, visit the “[Standardized Recipes](#)” section of the CSDE’s Crediting Documentation for the Child Nutrition Programs webpage.

Storing crediting documentation

SFSP sponsors must maintain all crediting documentation on file in accordance with the records retention requirements for the SFSP (refer to the CSDE’s resource, [Records Retention Requirements for the Summer Food Service Program](#)). This documentation must be current and will be reviewed by the CSDE during the Administrative Review of the SFSP.

Crediting Examples for Beans, Peas, and Lentils in Standardized Recipes

The crediting information for standardized recipes depends on whether the menu planner credits the beans, peas, and lentils as the vegetables/fruits component or the MMA component. The menu planner must determine the total volume (cups) of beans, peas, and lentils in the recipe.

- **Vegetables/fruits component:** The minimum creditable amount is $\frac{1}{8}$ cup. To determine the number of $\frac{1}{8}$ -cup servings of beans, peas, and lentils in one serving of the recipe, divide the cups of beans, peas, and lentils in one serving of the recipe by 0.125, then round down to the nearest $\frac{1}{8}$ cup. Refer to “[Steps for calculating the vegetables contribution of beans, peas, and lentils](#)” below for a crediting example.
- **MMA component:** The minimum creditable amount is $\frac{1}{4}$ ounce (1 tablespoon). A $\frac{1}{4}$ -cup serving of beans, peas, and lentils provides 1 oz eq of the MMA component. To determine the oz eq of the MMA component in one serving of the recipe, divide the cups of beans, peas, and lentils in one serving of the recipe by 0.25, then round down to the nearest $\frac{1}{4}$ oz eq. Refer to “[Steps for calculating the MMA contribution of beans, peas, and lentils](#)” below for a crediting example.

For assistance with recipe calculations, use the equivalent volume measures in the ICN’s [Basics at a Glance Portion Control Poster](#) and the decimal fraction equivalents chart (table 6) in the [“Introduction”](#) section of the USDA’s *Food Buying Guide for Child Nutrition Programs* (FBG). For more information, refer to “[Documentation for foods made from scratch](#)” in this document.

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Steps for calculating the vegetables contribution of beans, peas, and lentils

Example: A recipe provides 50 servings and contains 1 gallon and 1 quart of chickpeas. How many cups of the vegetables/fruits component does the recipe provide per serving?

1. Determine the total cups of beans, peas, and lentils in the recipe: Use the ICN's [Basics at a Glance Portion Control Poster](#) to convert larger measurements to cups. Use the decimal fraction equivalents chart (table 6) in the FBG's "[Introduction](#)" section to convert fractions to decimals.

- 1 gallon (16 cups) plus 1 quart (4 cups) of chickpeas = 20 cups of chickpeas.

2. List the number of servings in the recipe: 50 servings
3. Determine the cups of beans, peas, and lentils per serving: Divide the total cups of beans, peas, and lentils (step 1) by the number of servings in the recipe (step 2).
 - 20 cups of chickpeas divided by 50 servings = 0.4 cup of chickpeas per serving

Note: If the decimal amount for the cups of beans, peas, and lentils per serving converts to an even multiple of $\frac{1}{8}$ cup, such as 0.5 ($\frac{1}{2}$) cup, 0.25 ($\frac{1}{4}$) cup, or 0.125 ($\frac{1}{8}$) cup, this is the final meal pattern contribution for the vegetables/fruits component. Do not complete steps 4 and 5.

4. Determine the number of $\frac{1}{8}$ -cup servings (minimum creditable amount) of beans, peas, and lentils in one serving of the recipe: Divide the cups of beans, peas, and lentils per serving (step 3) by 0.125.
 - 0.4 cup of chickpeas per serving divided by 0.125 = 3.2 servings of $\frac{1}{8}$ cup
5. Round down the number of serving from step 4 to the nearest $\frac{1}{8}$ -cup serving.
 - 3.2 servings rounds down to 3 servings of $\frac{1}{8}$ cup, i.e., $\frac{3}{8}$ cup

One serving provides $\frac{3}{8}$ cup of the vegetables/fruits component (beans, peas, and lentils subgroup).

Crediting Beans, Peas, and Lentils in the Summer Food Service Program

Steps for calculating the MMA contribution of beans, peas, and lentils

Example: A recipe provides 50 servings and contains 1 gallon and 1 quart of chickpeas. How many oz eq of the MMA component does the recipe provide per serving?

1. Determine the total cups of beans, peas, and lentils in the recipe: Use the ICN's [Basics at a Glance Portion Control Poster](#) to convert larger measurements to cups. Use the decimal fraction equivalents chart (table 6) in the FBG's "[Introduction](#)" section to convert fractions to decimals.
 - 1 gallon (16 cups) plus 1 quart (4 cups) of chickpeas = 20 cups of chickpeas.
2. List the number of servings in the recipe: 50 servings
3. Determine the cups of beans, peas, and lentils per serving: Divide the total cups of beans, peas, and lentils (step 1) by the number of servings in the recipe (step 2).
 - 20 cups of chickpeas divided by 50 servings = 0.4 cup of chickpeas per serving.
4. Determine the oz eq of MMA per serving: Divide the cups of beans, peas, and lentils per serving (step 3) by 0.25 (1 oz eq = $\frac{1}{4}$ cup (0.25) of beans, peas, and lentils).
 - 0.4 cup of chickpeas per serving divided by 0.25 = 1.6 oz eq of MMA.
5. Round down the oz eq from step 4 to the nearest $\frac{1}{4}$ oz eq.
 - 1.6 oz eq rounds down to 1.5 oz eq of MMA

One serving provides 1.5 oz eq of the MMA component



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Resources

[Accepting Processed Product Documentation in the Summer Food Service Program](#) (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingsfspaccepting_processed_product_documentation_sfsp.pdf

[Accepting Product Documentation](#) (CSDE's Crediting Documentation for the Child Nutrition Program webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs/accepting-product-documentation>

[Appendix C: Food Items for Further Processing, Food Buying Guide for Child Nutrition Programs](#) (USDA):

https://foodbuyingguide.fns.usda.gov/files/Reports/USDA_FBG_FoodItemsForFurtherProcessing_YieldTable.pdf

[Basics at a Glance Portion Control Poster](#) (Institute of Child Nutrition):

<https://theicn.org/icn-resources-a-z/basics-at-a-glance/>

[Beans, Peas, and Lentils](#) ("Meats and Meat Alternates" section of CSDE's Crediting Foods in the Summer Food Service Program webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-the-summer-food-service-program/meats-and-meat-alternates#BeansPeasLentils>

[Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement](#) (CSDE webpage):

<https://www.fns.usda.gov/cn/labeling/tips-evaluating-pfs>

[Crediting Documentation for the Child Nutrition Programs](#) (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs>

[Crediting Soups in the Summer Food Service Program](#) (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingsfsp/credit_soup_sfsp.pdf

[Food Buying Guide for Child Nutrition Programs](#) (USDA):

<https://www.fns.usda.gov/cn/food-buying-guide-for-child-nutrition-programs>

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Meats and Meat Alternates Component (CSDE's Crediting Foods in the Summer Food Service Program webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-the-summer-food-service-program/meats-and-meat-alternates>

Product Formulation Statements (CSDE's Crediting Documentation for the Child Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs/product-formulation-statements>

Records Retention Requirements for the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/records_retention_sfsp.pdf

Standardized Recipes (CSDE's Crediting Documentation for the Child Nutrition Program webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs/standardized-recipes>

Summer Meals Annual Training Module: Crediting Documentation for Summer Meals ("Annual

Training" section of CSDE's SFSP webpage):

[#CreditingDocumentation](https://portal.ct.gov/sde/nutrition/summer-food-service-program/annual-training)

USDA Memo SP 05-2025, CACFP 04-2025, and SFSP 02-2025: Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements:

<https://www.fns.usda.gov/cn/labeling/guidance-accepting-processed-product-documentation>

USDA Memo SP 26-2019, CACFP 13-2019, and SFSP 12-2019: Crediting Pasta Products

Made of Vegetable Flour in the Child Nutrition Programs:

<https://www.fns.usda.gov/cn/crediting-pasta-products-made-vegetable-flour-child-nutrition-programs>

Using Child Nutrition (CN) Labels in the Summer Food Service Program (CDSE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingsfsp/cn_labels_sfsp.pdf

Using Product Formulation Statements in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingsfsp/product_formulation_statements_sfsp.pdf

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[Vegetable Subgroups in the National School Lunch Program](#) (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/vegetable_subgroups_nslp.pdf

[Vegetables/Fruits Component](#) (CSDE's Crediting Foods in the Summer Food Service Program webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-the-summer-food-service-program/vegetables-and-fruits>

[What's in a Meal Module 8: Meal Pattern Documentation for Crediting Commercial Processed Products](#) (CSDE's Training Program, What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs):

<https://portal.ct.gov/sde/nutrition/meal-pattern-training-materials#module8>

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For more information, visit the CSDE's [Crediting Foods in the Summer Food Service Program](#) webpage or contact the [Summer Meals staff](#) at the Connecticut State Department of Education, Bureau of Child Nutrition Programs, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841. This document is available at https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingsfsp/credit_beans_peas_lentils_sfsp.pdf.



Crediting Beans, Peas, and Lentils in the Summer Food Service Program

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1. mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
2. fax: (833) 256-1665 or (202) 690-7442; or
3. email: program.intake@usda.gov

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