

SCHOOL NUTRITION PROGRAMS ON-SITE REVIEW FORM ASSESSMENT OF SCHOOL MEAL COUNTING AND CLAIMING PROCEDURES

100 North First Street, Springfield, Illinois 62777-0001

Breakfast	Lunch
First Review	Follow-up Review

Nutrition and Wellness Programs Division

		Natifical and Weiling	SS Flogranis Division					
INSTRUCTIONS : Each school year, prior to February 1, sponsors with more than one site where reimbursable meals are served must conduct their own review of each site approved to participate in the NSLP and at 50 percent of the sites approved to participated in the SBP. Each site in the SBP must be reviewed at least once every two years. Sponsors with only one site, are not required to conduct on-site reviews but it is highly encouraged. In addition, an observation of staff in action, e.g. cashiers, managers, and servers must be conducted. Complete the form by indicating above if this is a Breakfast or Lunch review and if this is a First Review or a Follow-up Review. Next answer the following questions by checking the appropriate response. Maintain a copy of this form as documentation.								
DISTRIC	CT NAME		SCHOOL NAME (One Per Building)					
LEA RE	VIEWER'S NAME		DATE OF VISIT (By February 1) TIME OF VISIT In: Out:					
Offer v	s. Serve: Y	es No (High schools must impleme	ent Offer vs. Serve.)					
Grades participating in Offer vs. Serve (Check all that apply): Pre-K K 1 2 3 4 5 6 7 8 9 10 11 12 not participating								
MEAL C	COUNT SYSTEM							
Yes	No		of service? (The person responsible for the meal count should be a reimbursable meal has been served to an eligible student. In most ervice line.)					
		Does the person taking the meal?	I count understand the components required for a reimbursable					
		Does the school have a policy for developed.	or each of the following situations? If no, indicate which policy is not					
		a. Lost, stolen, forgotten of tickets/tokens/IDs b. Power failure (for automore) c. Student worker meals d. Adult meals	f. Second student meals					
			f. Second student meals					
		5. Is a trained substitute for counting	meals available if an employee is absent?					

MEAL	COUNT S	YSTEM (C	ontin	(beı					
Yes	No	N/A							
			6.	Does the meal count system produce an accurate count of reimbursable meals by category (free, reduced-price and paid) served to eligible students? Community Eligibility Provision schools must record a total meal count only.					
				a. Math errors	f.	Attendance Counts			
				b. Counts not taken at the end of the serving line	g.	Morning/classroom counts			
				c. Free and/or reduced-price meal counts	h.	Incomplete meals			
				obtained by subtracting from total meal count	i.	Based on meals delivered/prepared, not meals served			
				d. Cash converted to meals e. Tray count meals	j.	Student workers not claimed by eligibility category			
			7.	Does the meal counting system prevent overt ide Community Eligibility Provision schools should m	nark N/A.				
				a. Unacceptable coding system b. Use of special tickets, tokens	Т.	All meals offered/served not available to students			
				c. Cash only line	g.	Checklist with identifying information			
				d. Visual or Verbal ID	g.	visible to students in line			
				e. Separate serving times, lines, or dining areas	h.	Cash register/Computer display identifying meal price visible to students			
			8.	Are meal counts from each serving line and mea	l period a	ccurately consolidated on a daily basis?			
MEAL	PATTERN	I REQUIRE	EMEN	Γ					
			9.	Does today's menu meet meal pattern requireme	ents?				
			10.	If offer versus serve is implemented for lunch, does each meal contain a fruit or vegetable (at least ½ cup) and a minimum of two additional full serving components?					
			11.	If offer versus serve is implemented for breakfast, does each meal contain at least three food items and one of the items is at least a ½ cup fruit or vegetable.					
			12.	Were all required food components available throughout the meal service on all serving lines?					
FOOD SAFETY PLAN									
			13.	Does the school have a Food Safety Plan based (HACCP) procedures?	on the Ha	azard Analysis and Critical Control Point			
			14.	If yes, has the Food Safety Plan been reviewed/revised for the current school year?					
			15.	If yes, is the Food Safety Plan implemented? (for example, temperature logs, standard operating procedures for hand washing, accepting food deliveries, etc)					
				ere answered NO, a CORRECTIVE ACTION PLA		datory. A follow-up review (use a clean			
CORR	ECTIVE A	CTION PL	AN IN	CLUDING IMPLEMENTATION DATES:					
		Site Adm	ninistra	tor Signature		Date			
	LEA Reviewer Signature					Date			