

SEAMLESS SUMMER OPTION (SSO) ON-SITE REVIEW FORM ASSESSMENT OF THE MEAL COUNTING & CLAIMING SYSTEM, MENU PLANNING, AND FOOD SAFETY

Site Name	:	Review Date:
SFA Revie	ewei	ſ:
Type(s) of	me	als reviewed:
The followi	ng q	questions are recommended at a minimum to complete the on-site review requirement:
MEAL COU	NT	ING & CLAIMING
YES NO	1.	Is the method used for counting reimbursable meals in compliance with the approved <i>point of service</i> requirement? (Meal counts must be taken at the location where complete meals are served to children)
	2.	Is the point of service meal count used to determine the site's claim for reimbursement?
	3.	Is there a method of identifying non-reimbursable meals (i.e., not meeting meal pattern requirements, seconds, adult meals, etc.), distinguishing them from reimbursable meals?
	4.	Is the site correctly implementing policies for handling the following (as applicable):
		Yes No N/A Image: Second meals? Image: Second meals? Image: Image: Second meals? Image: Second meals? Image: Image: Image: Image: Second meals? Image: Second meals (and identifying program vs. non-program)? Image: I
	5.	Is someone trained as a backup for the monitor and meal counter?
	6.	Are there procedures for meal counting and claiming when the primary counting and claiming system is not available and does staff know when and how to implement it?
	7.	Are daily counts correctly totaled and recorded?
	8.	Are the meal counts correctly totaled and consolidated?
	9.	Are internal controls (edits, monitoring, etc.) established to ensure that daily counts do not exceed the number of children in attendance and that an accurate claim for reimbursement is made? Record today's meal counts by category and compare to the number of children eligible by category.
		Number of Children Approved for Meals Today's Meal Count
	10	NOTE: QUESTION #10 APPLIES TO CAMP SITES ONLY:). Is a current eligibility list kept up-to-date and used by the meal count system to provide

an accurate daily count of reimbursable meals by category (free, reduced-price, paid)?

MENU PLANNING

- 11. Do meals offered meet the meal pattern requirements for the age/grade group being served (whole grain-rich items, correct portion sizes for M/MA, grains, fruits, vegetables, and planning for vegetable subgroups)?
- 12. Are at least two choices of fluid milk available (skim flavored, skim unflavored, low-fat unflavored)?
- 13. Are medical statements on file for modified meals?

FOOD SAFETY

YES NO

- 14. Are all food safety procedures implemented according to the site's HACCP plan?
- 15. Did the site request two food safety inspections during the school year?
- 16. Is the most recent food safety inspection report posted in a publicly visible location?

CORRECTIVE ACTION PLAN (for all "NO" answers):

SPECIFY DATE CORRECTIVE ACTION(S) WILL BE IMPLEMENTED: _____

BY WHOM:

SIGNATURE: _____

Site Representative

Title

Date

SFA Reviewer Title

Date

FOLLOW-UP VISIT (must be conducted within 45 days if corrective action was required): Observations of corrective action implementation:

SIGNATURE: .

Site Representative

Title

Date

SFA Reviewer

Date

This institution is an equal opportunity provider.