SNP SITE MONITORING REVIEW- PROVISIONS 2 & 3

(Agencies with more than one site must complete a LUNCH site monitoring review for EACH site annually, prior to February 1)

AGENCY:			<u></u>	DATE:		
SITE:		L	Lunch Breakfast (optional) ARRIVAL TIME:			
O11 E.		'	ANNIVAL TIME.			
SITE STAFF RESPONSIBLE FOR MEAL COUNTS: DEPARTURE TIME:						
MONITOR THE ENTIRE MEAL COUNT PROCEDURE BY OBSERVATION AND INTERVIEW - FROM BENEFIT ISSUANCE UNTIL MEALS ARE COUNTED AND RECORDED ON THE REPORT TO THE DISTRICT OFFICE and ANSWER THE FOLLOWING QUESTIONS. DOCUMENT ANY ISSUES NEEDING CORRECTIVE ACTION.		YES	NO			
1. Does the meal count system at the site match what is described in the collection procedures for the site? Where is a copy of the procedures kept for easy reference? 2. Menu planning approach? ☐ Traditional (TFBMP) ☐ Enhanced (EFBMP) ☐ NSMP ☐ ANSMP ☐ SHAPE FBMP ☐ SHAPE NSMP ☐ Alternative Menu Planning						
SHAPE FBMP SHAPE NSMP SHAPE ANSMP Alternative Menu Planning 3. If Offer vs. Serve is used: How many menu items or components must a student select today?						
4. Do all meals served meet the menu pattern requirements? 5. Does the court system incure that only complete media are deimed for reimburgement?						
5. Does the count system insure that only complete meals are claimed for reimbursement?6. Are meal counts taken at the point of service or a School Program approved alternate? Describe:						
7. Does the meal count system accurately capture the number of total reimbursable meals served to eligible children on a daily basis?						
Record today's total meal counts Total Meals Served						
8. Are daily meal counts accurately recorded and reported to the district office?						
9. Is a civil rights poster placed in a prominent location at this site?						
10. Is the wellness policy posted in public view in the cafeteria or other central eating area?						
11. Is the most recent food safety inspection or notice advising the public of the availability of its review posted?						
12. Is staff following HACCP plan and standard operating procedures?						
13. Are thermometers located in all refrigerators and freezers and temperatures documented daily?						
Any "NO" response to questions 1 through 13 requires sponsor corrective action and follow-up within 45 days.						
14. Does your system include any of the following incorrect/inaccurate practices?						
 a. Pre-counts (morning counts, ordering counts) are used for the meal count claim. b. Special groups (i.e. pre-school, kindergarten, special education, field trips) are counted using a different system that has not been approved and/or does not meet the criteria for an adequate count system. c. Meals are claimed on days that meals are not served. 						
d. Second full meals are claimed for reimbursement.						
e. The counting and reporting system does not separate meals served to children, staff, and guests.						
Any "YES" response to any part of question 14 requires sponsor corrective action and follow-up within 45 days.						
SITE APPEARS TO BE IN COMPLIANCE, NO CORRECTIVE ACTION IS NEEDED.						
CORRECTIVE ACTION REQUIRED. (Describe on Page 2 of the Site Monitoring Review) SUBMIT CORRECTIVE ACTION BY:						
COMMENTS:						
Monitor's Signature:		Site Repr	esentative's Signature:			

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Note: Monitor must complete and leave a copy of the Site Monitoring Review.

AGENCY:	SITE REVIEW DATE:			
SITE:	MEAL OBSERVED: ☐ Lunch ☐ Breakfast (Optional)			
Summary of Findings, Recommended Corrective Action, and Training:				
Corrective Action Taken and Date Completed:				
Monitor's Signature:	Site Representative's Signature:			