

Summer Food Service Program

The Summer Food Service Program (SFSP) is a Child Nutrition Program funded by the United States Department of Agriculture (USDA). In Washington State, the Office of Superintendent of Public Instruction (OSPI) Child Nutrition Services (CNS) administers the program. The SFSP provides reimbursement for nutritious meals served to children in lower income areas at no cost when school is out.

Meals must be served in low-income communities where at least 50 percent of children are eligible for free and reduced-price school meals or in other locations where at least 50 percent of the children enrolled in a specific program are eligible for free and reduced-price school meals.

Children 18 years of age and younger are eligible to participate in the SFSP. Persons over 18 years old who are physically or mentally disabled and participating in a public or nonprofit private school program established for children with these disabilities may also participate in this program.

Sponsors:

- ✓ SFSP is operated at the local level by sponsors. Sponsors may be:
 - Public or private nonprofit schools
 - Units of local, municipal, count, or state governments
 - Tribal organizations
 - Public or private nonprofit residential summer camps
 - Public or private nonprofit colleges or universities sponsoring the Upward Bound Program
 - Private nonprofit organizations (must have tax exemption and provide a current copy of their 501(c)3 status)
- ✓ A sponsor must have a [Data Universal Numbering System \(DUNS\)](#) number and register it on [System for Award Managements \(SAM\)](#).

Sponsor Responsibilities:

- ✓ Select sites in low-income areas (areas with $\geq 50\%$ of children are eligible for free and reduced-price meals at school)
- ✓ Submit to and have an application packet approved by OSPI
- ✓ Attend an OSPI sponsor training
- ✓ Train all personnel involved in the operation of the SFSP
- ✓ Ensure all sites are properly monitored
- ✓ Serve meals that meet USDA meal pattern requirements
- ✓ Maintain accurate records to substantiate allowable costs (number of meals received, number of children at each meal and amount of foods prepared)
- ✓ Submit reimbursement claims to CNS in the required time frames

OSPI Summer Food Programs Reference Sheets

Program Meals:

- Up to two meals types may be served daily:

Breakfast	Lunch	Supper	Snack
Breakfast + Snack	Lunch + Snack	Supper + Snack	Snack + Snack
Breakfast + Lunch			
Breakfast + Supper			

-Residential camps and sites serving primarily children of migrant workers may serve up to three meal types per child per day.

-Schools may choose to follow the NSLP / SBP meal patterns

- SFSP Meal Pattern

Breakfast	Lunch/Supper	Snack
-Fruit/vegetable	-Meat/meat alternate	Any two:
-Bread/grain	-Bread/grain	-Bread/grain
-Fluid milk	-Fruit/vegetable from two or more sources	-Fruit/vegetable
	-Fluid Milk	-Meat/meat alternate

- Meals may be self-prepared or contracted.
 - Contractors may be public or private schools participating in a Child Nutrition Program or a commercial food service management company.

Resources:

- ✓ [USDA Summer Food Programs web page](#)
- ✓ [OSPI CNS Summer Food Programs web page](#)

Acronym Reference

-OSPI	Office of Superintendent of Public Instruction
-CNS	Child Nutrition Services
-SFSP	Summer Food Service Program
-USDA	United States Department of Agriculture