

Washington Office of Superintendent of

PUBLIC INSTRUCTION

SUMMER FOOD SERVICE PROGRAM

Food Service Site Review Form

This form must be completed when conducting the required Food Service Site Review for each operating site.

SPONSOR	DATE OF REVIEW	TYPE OF SITE Open Closed Other: Congregate Non-Congregate	
SITE NAME	REVIEW NUMBER Image: 1st state definition Image: 1st state definition Follow-Up Image: State Meal		
SITE ADDRESS	MEAL TYPE □Breakfast □AM S	nack □Lunch □PM Snack □Supper	
SITE SUPERVISOR	MEAL SERVING TIME Approved: to Actual: to		
MONITOR/STATE REVIEWER	MEAL OBSERVATION TIME Arrived: Left:		

Today's Meal	Offered Items	Portion Size	Meal Disallowances	
Meat/Meat Alt		# of meals missing components		
Fruit/Veg		# of meals containing items not meeting the minimum portion size		
Fruit/Veg			# of meals served outside of meal service times	
Grain/Bread			# of meals not taken at point of service (POS)	
Milk			# of meals taken off site	
Additional Items			# of field trip meals today without OSPI notification	

Areas to review.

Has the site supervisor attended SFSP training (and is it documented)? Notes:	🗖 Yes 🗆 No
Is there an "And Justice for All" poster on display in a prominent place? Notes:	□ Yes □ No
Are meals served to all attending children regardless of the child's race, color, national origin, sex, age, or disability? Notes:	🗆 Yes 🗆 No
Do all children have equal access to services and facilities at the site regardless of the child's race, color, national origin, sex, age, or disability? Notes:	🗆 Yes 🗆 No
Is informational material concerning the availability and nutritional benefits of the Program available in appropriate languages and translations are accurate? Note:	🔲 Yes 🗆 No
Are there reasonable modifications in policies and procedures to ensure individuals with disabilities have equal access and effective communication when accessing the Program? Notes:	🔲 Yes 🗆 No
Are there reasonable steps in place to ensure meaningful access to services for limited English proficient persons by providing information in the frequently encountered, non-English languages of individuals to be served or likely to be affected by the Program? Notes:	🗆 Yes 🗆 No



For vended or satellite sites, were meals counted/checked for quality before signing the delivery receipt? Notes:	□ Yes □ No □ N/A
Is the meal delivery schedule followed? Notes:	□ Yes □ No □ N/A
Is there proper sanitation/adequate storage to ensure food safety? *Are there adequate handwashing facilities (if applicable)? * If applicable, have utensils and work surfaces been properly sanitized? * Are fridges and freezers kept at required temperatures? Are dry goods kept off the floor and secure from pests? Notes:	🗆 Yes 🗆 No
Are required records being completed daily or at point of service (meal count forms, hot and cold holding temps, site traffic training, etc.)? Notes:	🗖 Yes 🗆 No
Is the supervisor aware that changes with the average daily attendance (ADA) need to be communicated to the sponsor? Notes:	🗖 Yes 🗆 No
Is the meal type approved and served within the approved time frames? Notes:	🗆 Yes 🗆 No
Do the meals served meet meal pattern requirements? Are menus and meal preparation records current? Notes:	🗆 Yes 🗆 No
Is offer versus serve implemented correctly, if used (LEAs only)? Notes:	□ Yes □ No □ N/A
Are the unitized meal pattern requirements met? Notes:	□ Yes □ No □ N/A
Are only reimbursable meals being counted and at the point of service? Notes:	🗆 Yes 🗆 No
Are enough meals available for all children wanting one? Notes:	🗆 Yes 🗆 No
Does the site serve program and/or non-program adult meals? If so, is there are process to ensure all children at the site are fed first? Notes:	□ Yes □ No □ N/A
Are second meals excessive (\geq 10% of the meals delivered/prepared)? Notes:	□ Yes □ No □ N/A
Is the site supervisor following procedures to adjust the number of meals ordered/prepared? Notes:	🗆 Yes 🗆 No
Is the site following the approved plan to handle leftover meals? Notes:	🗆 Yes 🗆 No
Are all meals served and consumed on site (congregate sites only)? Notes:	□ Yes □ No □ N/A
Are children properly monitored taking one fruit, vegetable, or grain off-site for later consumption? Notes:	□ Yes □ No □ N/A
Is the site using a share table? If so, are only shelf-stable pre-packaged foods and whole fruits with non-edible peels placed on the share table? If not, review the approved plan from the health department to ensure the plan is being followed. Notes:	□ Yes □ No □ N/A
Does the site have a place to serve children meals in case of inclement weather?	🗆 Yes 🗆 No



Note:	
Camps & Closed Sites Only: Is there documentation of children's income eligibility,	□ Yes □ No
if applicable?	□ N/A
Notes:	

Complete table using Daily Meal Count Forms from past 5 days	Date	Date:	Date:	Date:	Date:	Day of Review
Total Number of Meals Available						
First Meals Served						
Second Meals Served						
Program Adult Meals Served						
Non-Program Adult Meals Served						
Leftovers						
Meals Served Over CAP						
Approved in WINS: ADA CAP		•	•	•	•	

List any issues/concerns noted during the visit and any corrective actions initiated to eliminate them:

By signing below, the individual acknowledges that all items in this report are accurate and were discussed with the site supervisor.

Site Supervisor Name & Signature	Monitor Name & Signature	State Reviewer Name & Signature
Date:	Date:	Date:

All areas out of compliance and meal disallowances must be addressed in a written Corrective Action Plan (CAP). The CAP must be kept with all SFSP records.

Documented Follow Up

Date(s) of follow up: _____ Notes:_____

