Summer Food Service Program (SFSP) Administrative Review Questions



Sponsor Review Questions

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Eli	gibility
	Are all sites the sponsor is operating approved sites?
	Non Area Eligible Enrolled Sites Only
	☐ If the sponsor uses eligibility information provided by an SFA, is the information adequate?
	☐ If the sponsor collects income eligibility forms, are they completed and categorized correctly?
	☐ Are the income eligibility forms and income eligibility guidelines used current?
	☐ Is eligibility information kept confidential?
	Camps Only
	☐ Was a roster of all children's names available for every camp site and session?
	☐ Are the income eligibility forms completed and categorized correctly?
	☐ Are the income eligibility forms and income guidelines used current?
	☐ Does the sponsor have documentation for all children claimed?
	☐ Is eligibility information kept confidential?
Tr	aining
	Is documentation available to show that all administrative level staff was trained prior to assuming
	SFSP duties?
	Is documentation available to show that all site personnel were trained prior to program operations?
	Is staff training adequately documented (dates, locations, topics, and participants)?
	Does the sponsor's training include all required topics?
	bees the sponsor of training merade an required topics.
Mc	onitoring
	Were all required pre-operational visits conducted and documented?
	Were all required first week visits conducted and documented?
	Were all required monitoring reviews conducted within the first four weeks of program operation and
	documented?
	Has the sponsor taken corrective action on problems identified?
	Does the sponsor demonstrate adequate site monitoring?
Fo	od Service -Central Kitchen/Self Prep
	Does the sponsor maintain adequate records of meal preparation?
	Does the sponsor's menu documentation show that meals contained all components, and all meals met meal
	pattern requirements?
	Do the production records and/or delivery receipts for self-prep satellite meals support the meal count records
	for sites receiving those meals?
	Describe the procedure used to adjust the number of meals ordered:
	Is the adjustment procedure adequate to meet the objective of serving only one meal to each child?
	Does the sponsor take an inventory to determine the food costs?



	Cer	ntral Kitchen Food Safety
		Are all food prep, storage, and service areas and equipment properly cleaned and sanitized?
		Are mechanical or internal thermometers in all food storage areas?
		Are food temperatures monitored, appropriate, and recorded?
		Are temperatures appropriate and documented for the applicable equipment?
		Are thermometers calibrated on a frequent basis and is calibration documentation available?
		Is all food labeled with the name and received/use by date?
		Is food stored at least 6" off the ground?
		Are chemicals clearly labeled and stored away from food?
		Are employee hand washing facilities available?
		Are all employees following proper personal hygiene procedures?
		Are proper food handling procedures observed?
Fo	od :	Service- Vended
	Doe	es the sponsor maintain adequate records of meals ordered?
		the delivery receipts for vended meals support the meal count records for sites serving vended meals?
	Did	the vendor review and/or sponsor documentation show that meals contained all components and
		rumented food items met meal pattern requirements?
		scribe the procedure used to adjust the number of meals ordered:
		ne adjustment procedure adequate to meet the objective of serving only one meal to each child?
	AIE	unitized meals provided?
Me	al (Count Records
		meal count records complete and accurate?
		daily meal count forms signed by site supervisor or other designated person?
		daily meal count forms provided to the sponsor in a timely manner?
		scribe the sponsor's system in place to consolidate the daily meal counts to a weekly or monthly meal count: nis system adequate to ensure an accurate claim?
		all meals claimed authorized by meal type for each site?
		the review of records result in manual claim verification?
Fii	nan	cial Management
	Do	the sponsor's operating and administrative cost receipts and documentation adequately support the approved
	bud	lget?
	We	re all reported expenses reasonable, necessary, and allowable?
		non-food supplies recorded or tracked separately from food?
		non-program costs recorded or tracked separately from program costs?
		re any SFSP funds used to purchase non-reimbursable food items?
		es the sponsor receive income to the program?
	IT TI	ne sponsor receives income to the program was it accounted for correctly?



action?

	If non-program adults are charged, does the cost of the meal cover the full cost of producing the meal and the value of USDA Foods?
	If non-program adults are served but not charged, is the cost of their meals excluded from program costs?
	Does the sponsor collect money for meals from program adults?
	If meals are vended, did the sponsor charge the delivery of vended meals to the budget accordingly, if the cost was not included in the per meal cost?
Pr	ocurement
	Does the sponsor have procurement procedures which reflect applicable federal, state, and local laws and regulations?
	Is the sponsor following procurement procedures for small purchases (including micro purchases)?
	Is the sponsor following procurement procedures for purchases above the small purchase threshold?
	ntracts with Vendors
	If the sponsor uses a vendor to prepare meals, is the agreement the same as submitted with the application?
	If the contract is below the small purchase threshold, was the contract awarded to the bidder whose per-meal bid was the lowest in price?
	☐ If No, did the sponsor document reasons for selecting the responsive and responsible bidder?
	If the vendor is a SFA, is there a written agreement on file?
	Does the sponsor monitor the vendor?
	Has the sponsor disallowed meals from payment if the vendor fails to meet contract requirements?
	If the contract is over the small purchase threshold;
	Was the bid publicly announced 14 days prior to bid opening?Did the bid include site information and meal requirements?
	 Were all bids submitted to CDE for approval prior to bid acceptance? Was the sponsor's reason for selecting the vendor included?
	☐ Was a bid bond received from the vendor in an amount not less than 5% and no more than 10% of the
	value of the contract?
Civ	vil Rights
	Is the current "And Justice for All" poster posted at the sponsor's office in a place visible to the public?
	Did the sponsor make reasonable efforts to provide information in the appropriate translation concerning the availability of the program?
	Does the sponsor provide the nondiscrimination statement and a procedure for filing a complaint on all program materials?
	Is documentation on file to show the media release was sent to local media outlets in the community(ies) served by the sponsor?
	 Provide date(s) and type of media used for the release.
	Is program information made available to the public upon request?
	Has the sponsor collected beneficiary data by racial/ethnic category for each site?
Ad	ministrative Responsibilities
	Does the Sponsor retain all records pertaining to the SFSP for 3 years or longer if necessary due to appeal or legal

This institution is an equal opportunity provider.



	Did the sponsor notify the health department in writing of all site locations and service times? Does the Sponsor demonstrate management capability in the administration of the SFSP? Does the Sponsor demonstrate accountability in the administration of the SFSP? Did the Sponsor retain the program management duties that cannot be sub-contracted?				
Sit	te Review Questions				
Me	Meal Service Observation				
	Was the meal served within the approved serving time?				
	Is priority being given to serving children before adults?				
	Is the site serving meals in compliance with the meal pattern selected (NSLP or SFSP)?				
	If the site implements offer versus serve, is it implemented correctly?				
	If the site implements family style meal service, is it implemented correctly? Were all required components of the meal offered to each child?				
	Was each child offered the appropriate quantities of each item?				
	Were all components offered reimbursable items?				
	Are all meals consumed on-site?				
	Is there adequate supervision by site personnel?				
	Was an accurate meal count taken at the POS?				
	Is the daily meal count form accurately completed?				
	Does the site supervisor turn in meal count documentation to the sponsor at least once a week?				
	Does the SA meal count match the number recorded by the site?				
	Is the site likely to exceed the ADP approved in the site application?				
	Are procedures for handling leftovers allowable?				
Fo	od Safety				
	Are hand washing facilities available?				
	Are proper personal hygiene practices followed?				
	Are proper food handling procedures observed?				
Sel	f-prep Sites Only				
	Are all food prep, storage, and service areas and equipment properly cleaned and sanitized?				
	Are mechanical or internal thermometers in all food storage areas?				
	Are food temperatures monitored, appropriate, and recorded?				
	Are temperatures appropriate and documented for the applicable equipment?				
	Are thermometers calibrated on a frequent basis and is calibration documentation available?				
	Is all food labeled with the name and received/use by date? Is food stored at least 6" off the ground?				
	Are chemicals clearly labeled and stored away from food?				
	Are employee hand washing facilities available?				
	Are all employees following proper personal hygiene procedures?				
	Are proper food handling procedures observed?				



Vended/Satellite Sites Only				
	Were meals delivered at correct temperatures and in acceptable condition?			
	Are temperature logs available and current?			
	Were meals served within 1 hour of delivery if the site does not have holding equipment?			
Civil Rights				
	Is the current "And Justice for All" posted at the sponsor's office in a place visible to the public?			
	Is there any separation of children by race, color, national origin, sex, age or disability at the site?			
	Do all participants appear to have equal access to all the site's services & facilities?			