Name and Address of Center:							Name of Sponsoring Organization:			
		Food Program VIEW FORM								
Re	quired Visit: (circle one)	r Use by Sp			ated	Reviewer's Name:				
				liated C	enters)					
		Refer to Insti	ructions Be	fore Co	npletin	g the R	Review			
DCF License #/Religious Exp. Date Capacit Accreditation Info:					Enrollment Date of Revie			Arrival Time	Departure Time	
Me	als Approved to Claim:				Date of Last Site Review:					
В	MS L AS S ES	L	AS	S I	ES	Date of Last F/U Review:				
	2 /1.0 0 20	J's only	)		CAP Required         Yes No           Failed 5-Day Test         Yes No					
	RECORD KEEPING/ELIGIBILITY	REQUIREME	NTS	YES	NO	N/A		COMMEN	<b>可以在10年的</b>	
1.	The center has a current license and licensed capacity, age limits, and sta		in its							
2.	The center has a current license/per allows for operation of food service.		which				Date of las	t inspection:		
3.	The center has an up-to-date enrolln	nent roster for	this fiscal				0			
4.	year.  Copies of completed Free and Reduced-Price applications									
-	are on file at the center for every child.					1 7 5 JAN				
5.	Copies of current and complete Enrollment Forms and CCFP Child Participation Forms are on file at the center for every child.									
6.	Copies of complete and accurate Infant Feeding Forms are									
	on file at the center for each child un months, if applicable.									
7.	If for-profit, the center has the required number of low-income children enrolled to be eligible for the CCFP.									
8.	The center is taking daily attendance	on an approv	ed form							
	and copies of attendance records are accurately maintained at the center for all enrolled children.									
9.	The center retains program records for the current fiscal year plus the prior three years (or number of years on program if								r -	
10	less than three years).  If the center receives catered meal service, a current catering									
	contract is on file that meets DOH policies.									
11.	The center followed proper procurement procedures (formal or informal) to secure a catered meal service contract.									
12.	If the initial meal service contract total center submitted required documents									
	written approval before signing contra									
	PHYSICAL ENVIRONMENT/FOOD			YES	NO	N/A		COMMEN	TS	
13.	Employees, volunteers, and/or substitutes handling food do not show signs of communicable disease.									
14.										
15.										
16.	Refrigeration units are maintained at 41° F or below and freezers are maintained at 0° F or below.									
17.										
18.	There is no evidence of rodent or inse	ect infestation.								
19.	Potentially hazardous foods are main delivered at the proper temperatures.		catered),							
20.		ered container								
21.		ashing, rinsing	g,							

23. Th  24. Th  25. Thin t in a  26. If c Ca (Re  27. If u the  28. Re gra  29. The gra  30. Juil  31. Fre at I  32. Lov chil  33. The  34. The infa	MEAL OBSERVATION  posted Menu:  The observed meal was served at the proper time.  The observed meal corresponds to the posted menu.  The observed meal contains all required components, served the required quantities. If no, list any missing and/or adequate components:  Catered, the observed meal meets all requirements of the atering Contract, including delivery, receipt and service.  The observed meal meets all requirements of the atering Contract Checklist).  The catering Contract Checklist).  The catering contract Checklist of the atering contract Checklist.  The catering contract Checklist of the atering contract Checklist of the atering contract Checklist.  The catering contract Checklist of the atering con	YES Obser	NO	N/A Pal: □ S	ame as post	ted menu	
23. Th  24. Th  25. Thin t in a  26. If c Ca (Re  27. If u the  28. Re gra  29. The gra  30. Juil  31. Fre at I  32. Lov chil  33. The  34. The infa	ne observed meal was served at the proper time.  ne observed meal corresponds to the posted menu.  ne observed meal contains all required components, served the required quantities. If no, list any missing and/or adequate components:  catered, the observed meal meets all requirements of the atering Contract, including delivery, receipt and service.  efer to Catering Contract Checklist).  using commercially processed/main dish combination foods, accenter is following regulatory guidelines.*  eady-to-eat cereal products served contain no more than 10 ams of sugar, per serving.*  ne center is following CCFP policy pertaining to sweet ain/bread products on the posted menu.*	Obser	rved Me	eal: 🗆 S	ame as post	ted menu	
24. The int ina  26. If co Ca (Re 27. If u the gra  29. The gra  30. Juii  31. Fre at I 32. Low chill  33. The infa  34. The infa	ne observed meal corresponds to the posted menu.  ne observed meal contains all required components, served the required quantities. If no, list any missing and/or adequate components:  catered, the observed meal meets all requirements of the atering Contract, including delivery, receipt and service. effer to Catering Contract Checklist).  using commercially processed/main dish combination foods, a center is following regulatory guidelines.*  eady-to-eat cereal products served contain no more than 10 ams of sugar, per serving.*  the center is following CCFP policy pertaining to sweet anin/bread products on the posted menu.*						
25. The intinal inal inal inal inal inal inal inal	the observed meal contains all required components, served the required quantities. If no, list any missing and/or adequate components:  catered, the observed meal meets all requirements of the atering Contract, including delivery, receipt and service. efer to Catering Contract Checklist).  using commercially processed/main-dish-combination-foods, e center is following regulatory guidelines.*  eady-to-eat cereal products served contain no more than 10 ams of sugar, per serving.*  le center is following CCFP policy pertaining to sweet ain/bread products on the posted menu.*					,	
in t ina  26. If c Ca (Re 27. If u the  28. Re gra  29. The gra  30. Juil  31. Fre at I  32. Lov chil  33. The infa	the required quantities. If no, list any missing and/or adequate components:  catered, the observed meal meets all requirements of the atering Contract, including delivery, receipt and service. efer to Catering Contract Checklist).  using commercially processed/main-dish combination foods, e center is following regulatory guidelines.*  eady-to-eat cereal products served contain no more than 10 ams of sugar, per serving.*  le center is following CCFP policy pertaining to sweet ain/bread products on the posted menu.*					,	
27. If u the 28. Re gra 29. The gra 30. Juil 31. Fre at I 32. Low chill 33. The 34. The infa	atering Contract, including delivery, receipt and service. efer to Catering Contract Checklist).  using commercially processed/main dish combination foods, e center is following regulatory guidelines.* eady-to-eat cereal products served contain no more than 10 ams of sugar, per serving.* le center is following CCFP policy pertaining to sweet ain/bread products on the posted menu.*						
28. Regra 29. The gra 30. Juli 31. Freat I 32. Lov chil 33. The 34. The infa	e center is following regulatory guidelines.* eady-to-eat cereal products served contain no more than 10 ams of sugar, per serving.* le center is following CCFP policy pertaining to sweet ain/bread products on the posted menu.*						
28. Re gra 29. The gra 30. Juli 31. Fre at l 32. Lov chil 33. The 34. The infa	eady-to-eat cereal products served contain no more than 10 ams of sugar, per serving.*  le center is following CCFP policy pertaining to sweet ain/bread products on the posted menu.*						
<ul> <li>29. The gra</li> <li>30. Juin</li> <li>31. Fre at lace at</li></ul>	e center is following CCFP policy pertaining to sweet ain/bread products on the posted menu.*						
<ul> <li>30. Jui</li> <li>31. Fre at l</li> <li>32. Low chil</li> <li>33. The</li> <li>34. The infa</li> </ul>							
32. Low chill 33. The infa	de is served no more than once a day.						
32. Low chill 33. The infa	esh, frozen, or canned fruits and/or vegetables are served least twice a week at breakfast and twice a week at snack.*						
33. The	w-fat (1%) and/or fat-free (skim) milk is being served to ildren age 2 and older.*						
infa	e observed meal contains a variety of colors, textures, etc.						
	e center follows regulatory requirements for feeding ants.*						
	applicable, parent notes and/or medical statements are an aintained on file authorizing menu substitutions.*						
36. An	accurate meal count is taken at the point of service and corded within one hour of meal service.*		8				
	equired, the center records meal counts by name.*						
the	aking meal counts by name, or by individual classrooms, site consolidates them on the Monthly Meal Count Record m on a daily basis.*						
	TRAINING AND MONITORING	YES	NO	N/A		COMMENTS	
39. Pro	ogram staff has attended required sponsor training.						
40. Issu	ues of non-compliance noted on previous reviews have en completely and permanently corrected.						
	CIVIL RIGHTS	YES	NO	N/A		COMMENTS	
mea age	e organization allows equal access to its site and provides als regardless of race, color, national origin, sex, disability, e, or reprisal or retaliation for prior civil rights activity in any gram or activity conducted or funded by USDA.						
	e "And Justice for All" poster is posted in a conspicuous						
43. The	e WIC flyer and Building for the Future letter are posted in onspicuous place or distributed to parents.						
	cord meal count by child's racial/ethnic categories below	/:				4400	
	Ethnicity ed ethnicity total should equal rved meal count)  (Children can be count than combined ethnicity				e category; co	ombined race total car	ı be more
HISPANIO OR LATIN	IC NOT ETHNICITY AMERICAN INDIAN	WHITE	BL/ AF	ACK or RICAN ERICAN	ASIAN	NATIVE HAWAIIAN or OTHER PACIFIC ISLANDER	RACE TOTAL :

	5-DAY TEST									
46.	Meal count of	on day of review	Do	not complete f	or a non	-meal re	eview (U	J's only)		
Rece the 5	ord meal cour 5 previous we	nts for the same me ekend day meal co	eal type observed or ounts for weekend re	n the day of the	e visit for	each o	f the pre	evious 5 conse	cutive meal	service days. Use
Date	es:	+	++	+		_ = [ _ M	eal Cour Total	Divided by 5	= Average	X .85 =
47.	Is the number of "Yes", the	er of meals served center "passed" the	on the day of the re e 5-Day test. If "No	eview equal to o ", obtain an exp	or greate olanation	r than 8	35% of t	he average?	Yes	No
48.	If #47 was a	nswered "No," was	the explanation pro	ovided adequat	e?			(Center "passe (Center "failed"	5-Day Test	
	follow-up are required)									
				5-DAY RECO	NCILIA	TION				
49.	Date Enrollment Attendance Total Meal Counts									
	Total	Total	Breakfast	Morni Snac		.unch	Afternoon Snack	Supper	Evening Snack	
51. E	f yes, is the co Do any meal c	enter approved to p	consecutive days re- provide the same m consecutive days re-	eal type(s) dur	ing differ	ent shif	ts?		Ye	es No es No
		-	ecords and attenda	ance records (	cannot l	oe reco	nciled,	a meal disallo		
		REVIEW AND S	UMMARY		YES	NO	N/A		СОММЕ	NTS
52. Is	s a disallowar	ice required?								
53. Is	s a Corrective	Action Plan (CAP)	required?							
54. Is	s a Follow-Up	review required?								,
	s a Warning L Centers only)	etter being issued?	(Sponsors of Unaf	filiated						

ITEM#	REVIEW SUMMARY
,	
,	
A corrective action plan business on and the date by which	(CAP) addressing the issues of noncompliance identified above must be received by the sponsor by close of The CAP must describe those actions being taken to correct each issue of noncompliance each issue of noncompliance will be corrected.
	PROVIDED:
Center Representative:	
	:
Sponsor's Second Party	Check:

Revised 10/2016 S-058-19