Site Monitoring Form - Unaffiliated Centers

Date of visit:	Time of visit	Unannounced? Yes No			
1. Center Name:					
2. Address:					
3. Date of prior monitor		List any problems found on prior visits:			
4. License #:	Expiration date:	Capacity:			
5. If no license, are Heal	Ith and Safety Standards met?				
6. Days/Hours of Operation	tion:				
7. "And Justice For All	" poster posted? Yes No	8. "Building For the Future" flyer posted? Yes No			
9. Meals served: (circle	all that apply) PM Snack	Supper			
10. Daily dated menu p	osted? Yes No	11. Meal pattern meets USDA requirements? Yes No			
12, Meal Observed (circ	rle/fill in meal observed):				
	PM Snack	Supper			
13. Did the observed m	eal match menu? Yes No				
13a. Was meal served at	time listed on Application?	Yes No			
14. Are medical statement	ts on file for all food substitution	s related to medical/special dietary needs? Yes No			
15. Are written parental	l requests on file for milk subs	titutions related to special dietary needs? Yes No NA			
16. If anyone over 18 ye qualifying the pe		laimed, does the center have documentation of a disability			
17. Were accurate meal sheets? Yes No	counts taken at this Center bas	sed on the meal count form and attendance or sign in			
18. Number of children	served at meal: Observed				
19. Is Racial/Ethnic info	ormation gathered yearly? Yes	s No How is it recorded?			

20. Do the meal counts for the previous 5 days appear reasonable when compared to today's count? Yes No					
21. Was training in CACFP related requirements completed in the past year for all applicable staff at this center? Yes No					
Last training date for this center:					
22. Was fat free or 1% milk served to children over 2 years of age? Yes No					
23. Was potable water made offered to children several times throughout the day? Yes No					
24. Was there enough food prepared to meet the quantities needed for total children? Yes No					
25. Was food fried on-site? Yes No					
26. Are all meals, services and facilities used routinely by all persons without regard to race, color, national origin, sex, age, or handicap? Yes No					
Health and Safety Standards					
1. Are hand washing procedures followed by staff and children? Yes No					
2. Are sanitary procedures followed in all aspects of food service? Yes No					
3. Is kitchen clean? Yes No					
4. Is garbage disposed of properly? Yes No					
5. Are dishes and utensils clean? Yes No					
6. Is refrigerator temperature 40 degrees or below? Yes No					
7. Is freezer temperature 0 degrees or below? Yes No					
8. Are meal areas and surfaces cleaned before the meals? Yes No					
Meal Pattern Requirements					
1. Was whole grain specified on the menu and served at least 1 time per day? Yes No (WG foods must contain 100 percent whole grains or at least 50 percent whole grains and the remaining grains in the food are enriched)					
2. Was the type of milk specified on the menu? Yes No					
3. If flavored milk was served, was it made with skim milk and specified on the menu? Yes No					
4. If flavored milk was served, was it offered only to children 6 years of age and older? Yes No					

5. Were grain-based desserts served? Yes No 7. Did all cereal meet the six grams or less of added sugars per dry ounce requirement? Yes No 8. Was one fruit and one vegetable or two vegetables served at lunch and supper? Yes No 9. Was protein served more than three times per week in place of grain at breakfast? Yes No 10. Were three items served at snack for infants 6-11 months of age? Yes No 11. Did all yogurt meet the 12 grams or less of added sugars per 6 ounces serving requirement? Yes No 12. Were food components specified for each infant and amounts of breastmilk/formula served to infants documented? Yes No 13. Was juice served more than one time each day? Yes No 14. Was juice served only to children one year of age and older? Yes No Ounce Equivalents (Oz. Eq.) Requirements 1. Has the center implemented the use of Oz. Eq. to measure grains? If the answer is "yes", answer all questions helow. Yes No 2. How many different grain items were/will be served during the day of the monitoring visit? 3. List the name of each <u>different</u> grain item served during the day of the monitoring visit. Include the entire product name (e.g., "Pepperidge Farm Whole Grain 100% Whole Wheat Bread, 24 oz. Loaf"), the number of

servings per container/package from the Nutrition Facts Label (e.g., "14 servings"), the serving size and weight from the Nutrition Label (e.g. "1 slice; 49 grams"), and the amount served to each age group in care (e.g., "1-5 yo= 1 slice; 6-18 yo= 2 slices"). Include infant grains in the table as well. Denote grains served to infants at

snack with *.

Date	Product Name	Servings/package	Serving size/weight	Amount served/age				
E.G.	Hannaford Whole Grain 100%	16 servings	1 slice=43g	group 1-5 yo & 6-11 mo				
3/18/22	Whole Wheat Bread 24 oz			infants*= ½ slice				
				6-18 yo= 1 slice				
				[In this example, 1				
				(43g) slice of bread				
				provides 1.5 oz eq				
				grains. Therefore, ½ slice= ¾ oz eq grains.]				
E.G.	Gerber Oatmeal Infant Cereal	30 servings	½ cup= 15g	6-11 mo= 2- 4 Tbsp				
3/18/22								
Evaloin a	rain item disallows and technical as	sistance provided:						
	rain item disanows and technical as	sistance provided.						
List any r	List any problems/findings/ found on this Center visit:							
List any proofems/findings/found on this Center visit.								

Based on these findings, is a follow-up visit warranted?	Yes	No	
			D
Sponsor/Monitor Signature			Date
Center/Director Signature			Date