CHILD AND ADULT CARE FOOD PROGRAM SPONSOR MONITOR REPORT FORM

Date of Review:

Announced: Y N N First Four Week: Y N

Sponsor Name	Regular Review:				
Center Name				L	
Center Address					
Name of Center CA	ACFP Representative				
Name of Cook or F	ood Vendor				
Date of last review	License	Capacity	_ License Expiration	n Date	
Has CACFP Center	Representative atte	nded Sponsor's Ann	ual CACFP Training	? □Y □ N	
I. Meal Servic	e Observed on Day	of Visit			
1. Indica	ite age group served	and number of child	ren/adults		
Infant	Ages 1 - 2	Ages 3 - 5	Ages 6 - 12	Ages 13-18	Adults
Scheduled Time of	Meal Service:	Time M	Meal Service Observe	d:	

2.

List food served: (Note – Review Infant Menus)

Is the facility free of rodent or insect infestation?

I. **Meal Services (continued):** Was each participant served the appropriate quantities of each food item? Yes() No() NA() Were all required components served? If no, describe what components Yes () No () NA () were missing. II. Sanitation: Is/are there clean: Yes() No() NA() counter space(s)? eating surfaces? Yes() No() NA() dishes/eating utensils? Yes () No () NA () Is/are garbage container(s) lined/covered? Yes() No() NA() Is there a working dishwasher? Yes () No() NA() **Cold Storage:** Is there a working refrigerator/freezer available? Yes () No() NA() Is there a working thermometer in these units? Yes () No() NA() Are all perishables properly maintained in refrigerator or freezer? Yes () No() NA() **Dry Storage:** Do they seem adequate? Are foods items stored 6 inches off the floor? Yes () No() NA() Are foods stored separately from cleaning items? Yes () No() NA()

Yes ()

No() NA()

III.	Recordkeeping:	
	Are menus maintained in the center for all meals served?	Yes() No() NA()
	Are separate menus used to record infant meals served on file?	Yes() No() NA()
	Does the posted menu on day of visit match what was actually served during visit?	Yes() No() NA()
	Is point of service meal counts taken for all meals (by type) served to enrolled participants?	Yes() No() NA()
	Are required meal count sheets being used?	Yes() No() NA()
	If meals are vended, are meals ordered on the basis of providing one meal- type-per-participant per day?	Yes() No() NA()
	Does it appear that meals are prepared or ordered on the basis of participation trends?	Yes() No() NA()
	Are daily attendance records maintained?	Yes() No() NA()
	Are income eligibility statements and CACFP eligibility roster on file and current for enrolled participants?	Yes() No() NA()
	Has annual on-site CACFP training been conducted for center staff?	Yes() No() NA()

IV. 5-Day Meal Count Reconciliation Worksheet (Required)

When reviewing a sponsored facility, **review five consecutive days** (that the center was open for business) **in the current or prior claiming period** (current or previous month). Determine the number of participants in care according to enrollment and attendance records at the time of the meal service. Use enrollment numbers for the month reviewed according to the monthly roster (if applicable). Review enrollment, attendance and meal counts (by meal type) for the five consecutive days being reviewed. Total all counts for the week (by day) reviewed and according to the facility's attendance and meal count sheets. Record totals in the appropriate column below.

Evaluate enrollment and attendance to ensure that they are current and accurate.

- a. Compare the center/facility's total enrollment to its recorded daily attendance to ensure that the number of participants in attendance does not exceed the number of enrolled participants. If attendance exceed enrollment, for any day or for any shift, determine the source of the error and determine the over claim, if any.
- b. Compare the center/facility's total daily attendance to its meal counts using any five consecutive days of aggregate meal counts for each approved meal type, to ensure that meal counts do not exceed the number of participants in attendance on any day. If meal counts and attendance cannot be reconciled, determine whether the establishment of an over claim is necessary.
- c. Attach a copy of the daily menu, meal count, and attendance records for the five days reviewed to this form.

License Capacity	_ (Compare	the	center	facility's	total	meal	counts	to	its	license	capacity.)
In accordance with §226.17(b)(4) and 226.18	s(e), meal co	unts	for any	day or a	ny shi	ft (if s	hift care	is	prov	ided) sł	ould never
exceed licensed capacity.											

Day	Enrollment	Attendance	Breakfast	AM Snack	Lunch	PM Snack	Supper	Evening Snack
Date								
Date								
Date								
Date								
Date								
Total								

the meal count for the five (5) consecutive days appear reasonable when compared to today's meal count? If "No, a corrective action plan (CAP).
Yes() No() NA()

Describe below the findings, comments, recommendations and corrective action(s) required. Remember to site positive findings of Program strengths. If your answers to any of the previous questions are NO and point to operational deficiencies, they must be discussed in detail with the center representative, outlining corrective action requirements VI. **Additional Comments:** Describe below the general dining atmosphere of the facility, e.g., supervision, appropriateness of food service to age group, children's/adult participation (family style), food waste, teacher involvement/attitude. b VII. Follow-up: A follow-up to determine compliance with prescribed corrective action has been set for: Signature of Monitor Date of Visit Signature of Center Representative Date Use additional sheets if necessary.

Findings, Comments, Recommendations and Corrective Action Requirements:

V.

This Institution is an equal opportunity provider