

# CEP National School Lunch Program and School Breakfast Program (SBP) On-Site Review for All Sites

According to 7 CFR 210.8(a)(1) and 7 CFR 220.11(d)(1), every school year, **prior to February 1**, each School Food Authority (SFA) (as defined by 7 CFR Part 210.2 to include Residential Child Care Institutions (RCCIs)) must perform no less than one on-site review of the meal counting and claiming system and the readily observable general areas of review identified under 7 CFR 210.18(h) in each school operating the National School Lunch Program (NSLP) and 50% of schools operating the School Breakfast Program (SBP) under its jurisdiction.

Each on-site review must ensure the school's claim is based on the counting and claiming system, as implemented, and yields the actual number of reimbursable free, reduced price, and paid meals, respectively, served for each day of operation. SFAs must maintain monitoring documentation on file for three years, plus the current year.

<b>Name of School Food Authority (SFA):</b>		<b>Review Date:</b>		<b>Meal Pattern Applied:</b> Pre-K   K-5   K-8   6-8   9-12		
<b>Name of Site Reviewed:</b>		<b>Offer vs Serve</b> Yes                      No		<b>Arrival Time:</b>		<b>Departure Time:</b>
<b>SFA Reviewer:</b>		<b>Reviewer Title:</b>		<b>Meal Service being Reviewed:</b> Breakfast              Lunch		
<b>Number of Classroom Feeding Locations:</b>		<b>Number of Cashiers:</b>		<b>Attendance Factor Percentage:</b>		

MEAL COUNTING AND CLAIMING:	Yes	No	N/A
1. Is the method used for counting reimbursable meals in compliance with the approved <b>point of service</b> requirement as indicated in SNEARS at all service stations?			
<p>Meal counts must be taken at the location where complete meals are served to children</p> <p><b>Check Method(s) of Accountability Used:</b></p> <div style="display: flex; justify-content: space-around;"> <span>Ticket/Token</span> <span>Roster</span> <span>Computerized POS</span> <span>Tally Sheet</span> <span>Clicker Count</span> <span>Tic Sheet</span> </div>			
2. Are there back-up procedures for meal counting and claiming when the primary counting and claiming systems is NOT available?			
<div style="display: flex;"> <div style="flex: 1;"> <p>How often are cashiers and substitute cashiers trained on the meal counting and claiming system (including the backup system)? _____</p> <p>Trained: _____</p> </div> <div style="flex: 1;"> <p>Name of Cashier(s): _____</p> <p>Name of Substitute Cashier (s): _____</p> </div> <div style="flex: 1;"> <p>Date _____</p> </div> </div>			
3. Is the school correctly implementing policies for handling the following:	Yes	No	N/A
Offer vs. Serve*?			
Incomplete/Non-Reimbursable Meals?			
Second Meals?			
Visiting Student Meals?			
Adult and Non-Student Meals?			
Student Worker Meals?			
A la Carte?			
Field Trips?			
Lost, Stolen, Misused, Forgotten or Destroyed Tickets, Tokens, IDs, and Pins?			

4. If a school has more than one meal service line, is there a system in place to prevent duplicate meals from being counted?				
5. Are internal controls, such as edit checks and monitoring, used to ensure that daily counts do not exceed the number of students eligible or in attendance, and that an accurate claim for reimbursement is made?				
Record today's meal count by category and compare to the number of students eligible by category.				
<b>Number of Students Enrolled</b>		<b>Total Meals Served</b>		
<b>Food Safety and Sanitation:</b>		<b>Yes</b>	<b>No</b>	<b>N/A</b>
6. Is the most recent Health Inspection Report posted in a location visible to the public?				
7. Does the school have a Food Safety Plan based on the Hazard Analysis and Critical Control Point (HACCP) procedures?				
	If yes, has the Food Safety Plan been reviewed/revised for the current school year?			
	If yes, to question 7, is the Food Safety plan implemented? (For example: temperature logs, standard operating procedures for hand washing, accepting food deliveries etc.)			
<b>MEAL PATTERN:</b>		<b>Yes</b>	<b>No</b>	<b>N/A</b>
8. Does today's menu meet the meal pattern requirements?				
9. If Offer vs. Serve* is implemented, does each meal contain a fruit or vegetable (at least ½ cup) and a minimum of two additional full serving components?				
10. Were all required food components available throughout the meal service in their correct portion sizes on all serving lines?				
11. Is there free potable water available to all students in any location where lunch is served?				
12. Is there free potable water available to all students in the cafeteria where breakfast is served?				
<b>CIVIL RIGHTS:</b>		<b>Yes</b>	<b>No</b>	<b>N/A</b>
13. Is the "And Justice for All" nondiscrimination poster displayed in a prominent location visible to the public?				
14. For meal modifications to accommodate disabilities that fall outside the meal pattern, are there medical statements on file?				
15. Were all meals served regardless of race, color, national origin, sex, age, disability, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA?				
16. Have all personnel involved in the program received all necessary training?				
	If yes, are the trainings documented?			

\* High Schools must implement Offer vs. Serve

SFAs must maintain monitoring documentation on file for three years, plus the current year.

**School Site Representative:** \_\_\_\_\_

**Title:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**SFA Reviewer:** \_\_\_\_\_

**Title:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Corrective Action is required for each “No” answer above:**

If the review discloses problems with a school’s meal counting and claiming procedures or general review areas, the SFA must ensure that the school implements corrective action, and within 45 days of the review, conduct a follow-up on-site review to determine that the corrective action resolved the problems.

**Date of Follow-Up Review:** \_\_\_\_\_

**Observations of corrective action implementation:**