

Seamless Summer Option (SSO) On-Site Review Form

This form must be completed on-site for each approved SSO site at least once during its operation. The SFA must review the site's compliance with meal counting, claiming, meal pattern, food safety, and civil rights requirements. Answer the following questions by checking the appropriate response. For "No" responses, describe technical assistance and corrective action required.

SFA:			Site:	Type of Site:	Date of Review:		
Reviewer: Meal:				Meal Pattern:	Meal Time:		
			of Operation:		ond Review		
Rural Non-Congregate Sites Only: Grab & Go Parent/Guardian Pick-Up Home Delivery Unitized Bulk							
Meal Counting							
Yes	No	N/A	Monitor Area				
			Are meals counted and recorded at the point of service?				
			Are only reimbursable meals counted and recorded for reimbursement?				
			Is breakfast and/or lunch being consumed on-site by the children?				
			Is the site following procedures to ensure	•	·		
			meal category is claimed? (Procedures r meals)	nust be in place to prever	nt claiming of second		
			Are non-reimbursable meals (adults/volu	unteers/etc.) recorded as s	uch at the point of		
			service?		1		
Meal Claiming Procedures							
Yes	No	N/A	Monitor Area				
			Are daily counts accurately dated, totaled, and recorded by site?				
			Do the meals claimed for reimbursemen	t match the meal type and	l operating dates that		
	Ш	Ш	were approved in the SNEARS application				
			Sites which are not area eligible: Is documentation of eligibility available for all students?				
			Complete the below chart. Does the attendance exceed the meal counts for the day?				
Total number of children in attendance:							
Total number of meals/snacks observed on the day of review:							
Total number of meals/snacks claimed on the day of review:							
Total number of observed meals/snacks that are incomplete:							
			Meal Pattern Co	mpliance			
Yes	No	N/A	Monitor Area				
			Are all the required number of items/col the meal service?	mponents made available	to all children throughout		
			If utilizing Offer vs. Serve at Breakfast: a	re at least four items offer	red, with the child		
			instructed to take at least three items, in vegetables?	ncluding a minimum of $lambda$ c	cup of fruit and/or		
			If utilizing Offer vs. Serve at Lunch: are a	III five components offered	d, with the child instructed		
			to take at least three components, include	•			
			Are printed menus and production record	ds maintained to documen	t compliance with meal		
			pattern requirements?				
_	_		Is free, potable water available to childre	en during lunch and break	fast as required?		

Food Safety						
Yes	No	N/A	Monitor Area			
			Does the school have a food safety plan based on the Hazard Analysis Critical Control Point (HACCP) procedures?			
			Are food safety health inspection reports current and posted in a location visible to the public?			
			Are temperatures of food and all storage units, including milk coolers, walk-in freezers, walk-in refrigerators and dish machines monitored and recorded daily?			
			Are proper food safety and sanitation practices followed during the receiving, storage, and preparation of food, service of meals, and handling of leftovers?			
Civil Rights						
Yes	No	N/A	Monitor Area			
			Is the "And Justice for All" poster displayed in a visible location?			
			Are all meals served regardless of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity?			
			Are non-discriminatory practices evident in the eating area, serving line, seating arrangements, and assignment of eating periods?			
			Are meal accommodations made for children with disabilities?			
			Summary of Findings & Recommended Corrective Action:			
Corrective Action Taken & Date Completed:						
	deviewer's Signature: Date: Date: Date:					