

Seamless Summer Option (SSO) Site Monitoring Form School Year 2021-2022

Per USDA FNS memo <u>SP 09-2017 2017 Edition of Questions and Answers for the National School</u> <u>Lunch Program's Seamless Summer Option</u>, each year, SFAs are required to review each SSO site at least once during its operation. The SFA must review site compliance in the following areas:

- meal counting and claiming
- menu planning
- food safety requirements

Monitoring each site gives the SFA the opportunity to assess the operation of the program, stay informed and aware of what is taking place at each school/site, and to address any potential problems. If issues are identified during the review, the SFA must ensure that the site implements corrective action to address the issues.

USDA FNS Memo COVID-19: Child Nutrition Response #94 Nationwide Waiver of Onsite Monitoring Requirements in the School Meal Programs – Revised- EXTENSION 3, states that during School Year 2021-2022 reviews may be conducted off-site as desk audits/paperwork reviews. Sponsor monitors should work with on-site staff, such as Site Managers, to complete this review. This waiver remains in effect until 30 days after the end of the public health emergency as declared by the United States Department of Health and Human Services.

School/Site Name:		
Site Type: □Open □Closed-Enrolled Average Daily Attendance:		
Review Date:	Meal Type Reviewed: Breakfast:	Lunch:
Arrival Time:	Departure Time:	
SFA Reviewer:		



Meal Counting and Claiming Questions:

Service (POS) method as stated in the Free & Reduced Policy Statement or renewal? (Meal counts must be taken at the location where complete meals are served to children.) Yes No Indicate the POS method: Electronic register Paper count sheet Electronic spreadsheet Other
2. Are the Point of Service meal counts used to determine the school's/site's Claim for Reimbursement? (Are any adjustments made to the POS count prior to submitting the Claim for Reimbursement?) \square Yes \square No
3. Is the person responsible for monitoring and counting meals correctly identifying reimbursable meals? \Box Yes \Box No
4. If served, are Program Adult meals tracked and reported on the Claim for Reimbursement (although no reimbursement is received for adult meals)? \square Yes \square No \square N/A
5. If served, are Non-Program Adult meals tracked and reported on the Claim for Reimbursement (although no reimbursement is received for adult meals)? \square Yes \square No \square N/A If yes, are adults charged enough to cover the cost? \square Yes \square No \square N/A If no, are they paid for with non-federal funds? \square Yes \square No \square N/A
6. Are second breakfasts served and claimed? \square Yes \square No
7. Is there a method of identifying non-reimbursable meals (i.e. not meeting meal pattern requirements, second lunches, adult meals, etc.), and distinguishing them from reimbursable meals? \Box Yes \Box No
8. Is there a method for tracking a la carte sales? \square Yes \square No \square N/A
9. Is someone trained as a backup for the cashier/monitor/meal counter? \square Yes \square No Name of back up cashier/monitor:
10. Are daily counts correctly totaled and recorded? \square Yes \square No
11. For programs where cash is taken in, is there a second-party count of the cashier's intake? \Box Yes \Box No
12. If claims are aggregated from different Points of Service, is there a system in place to prevent duplicate meals from being counted? Are the meal counts correctly totaled and consolidated? \square Yes \square No



13. What is the claim submission procedure?		
Are there edit checks in place to prevent human error when entering and submitting the claim for reimbursement? \square Yes \square No		
14. Do any meal counts exceed the attendance factor times the number of students enrolled for the day or month to date? \Box Yes \Box No		
Food Safety and Sanitation:		
15. Is the most recent Health Inspection Report posted in a location visible to the public? \square Yes \square No		
16. Are staff washing hands properly, changing gloves between tasks, and washing hands in between? \Box Yes \Box No		
17. Are proper hair restraints, such as a hat or hairnet, worn? \square Yes \square No		
18. Are temperatures of food and all storage units, including milk coolers, walk-in freezers, and walk-ir refrigerators, and dish machines monitored and recorded daily? \square Yes \square No		
19. Are proper food safety and sanitation practices followed during the receiving, storage, and preparation of food, service of meals, and handling of leftovers? \square Yes \square No		
Meal Pattern:		
20. Are production records maintained to document compliance with meal pattern requirements? \Box Yes \Box No		
21. If operating Offer vs. Serve (OVS), does each meal contain a minimum of $\frac{1}{2}$ cup fruit and/or vegetable? \square Yes \square No \square N/A		
22. If OVS, is there signage explaining what constitutes a reimbursable meal, including the requirement to take a minimum of ½ cup fruit or vegetable? \square Yes \square No \square N/A		
23. Is free, potable water available to students during lunch and breakfast when it is served in the cafeteria? \square Yes \square No		

Civil Rights:
24. Is the "And Justice for All" nondiscrimination poster displayed in a prominent location visible to the public? \square Yes \square No
25. For meal modifications to accommodate disabilities that fall outside the meal pattern, are there medical statements on file? \Box Yes \Box No \Box N/A
26. Were all meals served regardless of race, color, national origin, sex, age, disability, gender identity, sexual orientation, marital/civil union status, and religion? \square Yes \square No
27. Have all personnel involved in the program received all necessary training, including the Child Nutrition Programs Civil Rights training? \square Yes \square No
28. Does the program website contain the complete non-discrimination statement? \square Yes \square No \square N/A (only N/A if the website does not mention the Child Nutrition Programs at all)
Waivers:
28. If non-congregate meals (grab and go and/or delivery) are served, is there an integrity plan in place to prevent duplicate meal service? \square Yes \square No \square N/A
29. If meals are delivered to households, do you have written permission on file from the household? \square Yes \square No \square N/A
30. If parents/guardians may pick-up or receive meals on behalf of children, is a disclaimer provided stating that meals are to be consumed by children, 18 and under? \square Yes \square No \square N/A
31. If using any meal pattern flexibilities, did you receive written approval (in the form of an email) from the State agency? \square Yes \square No \square N/A
Corrective Action is required for each "No" answer above:
1
2
3
Corrective Action is due:
Notes and Observations:

VERMONT AGENCY OF EDUCATION

The monitoring is not complete unless it is signed by the reviewer and the site official at the school.

Signatures:		
School/Site Representative	Title	Date
SFA Reviewer	Title	Date
Follow-Up Review (must be conduct	ed within 45 days if correctiv	re action was required):
Date of Follow-Up Review:		
Observations of corrective action imp	lementation:	
Note- SFAs must maintain monitoring	g documentation on file for th	ree years, plus the current year.
This institu	ation is an equal opportunity j	provider.