On-Site School Self-Review Form 2 (Page 1 of 2) To be used for required self-review—NOT to be submitted to SED

Reviewer Name			
		_Breakfast _	Lunch
	Date of Review		
Eli	igibility, Counting & Claiming	Yes	No
1.	Are meal counts taken where it can be determined that a student has received a reimbursab meal?	le 🗌	
2.	Do all cashiers understand offer vs. serve?		
3.	Does the cafeteria staff review the menu prior to meal service?		
4.	Does the cashier correctly record meals for reimbursement?		
5.	Is a trained backup cashier available?		
6.	Is only one meal per child per day claimed for reimbursement?		
7.	Are a la carte and incomplete meals properly recorded?		
8.	Are charged lunches and pre-paid lunches claimed for reimbursement on day served?		
9.	Does the meal counting system prevent overt identification of students eligible for free ar reduced price meals?	nd 🗆	
10.	Is there a second-party count of cashier's cash intake?		
11.	Is there a system to ensure that counts are not adjusted or "backed out" to correspond wire cash intake?	th	
12.	Does each reimbursable meal contain at least ½ cup of fruit and/or vegetable?		
	Meal Count Comparison		
13.	Is there a difference between the number of free, reduced, and paid meals claimed on day review and the average number claimed during the prior month? If "Yes" explain:	of	
Determining attendance adjusted eligibles: ADA=Average daily attendance Free Eligibles: X ADA% =Attendance Adjusted Eligibles			
	Reduced Eligibles: X ADA% = Attendance Adjusted Eligibles		
	Paid Eligibles: X ADA% = Attendance Adjusted Eligibles		
14.	Are there unexplained instances where meal counts exceeded adjusted eligibles or when coun appear questionable?	ts	
Consol	lidation of Meal Counts for Reimbursement Claim	Yes	No
15.	Does the system used for counting and recording meal totals (paid, reduced, and free) at both the school building and SFA level yield correct claims?	1 🗆	
16.	Does the consolidation process compare the number of free and reduced price meals served daily with the number of correctly approved free and reduced price applicants?		
17.	Are meal counts from each serving line properly consolidated from cashier reports to the schodaily report by category?	loc	
18.	Are daily counts properly taken in this building from each serving line and recorded by catego on a daily cashier report?	ry	
19.	Does the building or central office accurately compile its daily meal counts by category into a monthly statement?		

Are these daily building counts compared to the maximum number of children eligible to receive

20.

free and reduced price meals?

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21.	Are these daily counts compared to the number of attendance adjusted eligible students?				
22.	Are the total meal counts by category correctly and accurately carried forward to the monthly claim for reimbursement?				
Meal Pattern					
23.	For each age/grade group, are menus planned to:				
	Meet the minimum daily requirement for all components?				
	Meet the minimum weekly requirement for all components?				
	 Meet the weekly vegetable subgroup requirement? 				
24.	Are production records completed daily?				
	Do production records indicate all requirements are being met?				
25.	Is the required signage in place to inform students of the reimbursable meal on the day of				
	review for both breakfast and lunch? Including the requirement to take a minimum of ½ cup				
	fruit and/or vegetable if implementing Offer vs Serve (OVS).				
26.	Are two varieties of 1% or fat free milk available to students with all meals?				
27.	Is plain potable water readily available to students free of charge?				
General					
28.	Are And Justice for All posters posted in all serving areas?				
29.	Have all food service staff viewed the Civil Rights PowerPoint training and signed off?				
30.	Have two health inspections been conducted or is there a letter on file requesting two				
	inspections?				
31.	Is the most recent inspection posted in a visible location?				
32.	Are food safety plans in place and properly being used?				
33.	If applicable, does this site have a current Permit to Operate a Food Service?				
34.	Is the wellness policy complete?				
35.	Are all foods and beverages being sold compliant with the "Smart Snacks" regulations?				
36.	Is a Corrective Action Plan Required for any area? If "Yes" list below the problems noted that				
	require corrective action. Conduct a follow-up visit within 45 days.				
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