



Umatilla-Morrow County
Head Start, Inc.
110 NE 4th
Hermiston, OR 97838

SITE MONITORING REPORT FOR CACFP

Note: Site monitoring visits should be scheduled with enough time to observe the entire meal service

Site Name & Address:	Date of Visit: _____	Regular Visit: <input type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3
	Time Arrived: _____	<input type="checkbox"/> Follow-Up Visit
Site Contact: _____	Time Departed: _____	<input type="checkbox"/> Announced Visit
		<input type="checkbox"/> Unannounced Visit

1. LICENSING, ALTERNATE APPROVAL, OR OTHER FEDERAL, STATE OR LOCAL APPROVAL

Licensed facilities only: Is the license for this facility current? Yes No

Maximum number _____ Ages in Care _____ Hours care provided: _____

Is the operation of this facility in compliance with licensing requirements listed above? Yes No

Alternate approval facilities only: Are Sanitation and Fire/Safety Inspections current? Yes No
(Sanitation Inspection must be done annually. Fire/Safety Inspection must be done every two years)

Other Federal, State or Local Approval: Type of approval _____

2. FOOD SAFETY AND SANITATION	Yes	No
Food is obtained from approved sources	_____	_____
Potentially hazardous foods are stored/prepared/held/served:		
-within a 4 hour time frame	_____	_____
-at the proper temperatures i.e. Cold foods at or below 40 , hot foods above 140 (delivered)	_____	_____
-in a sanitary manner to avoid cross contamination i.e. Meats thawed on bottom of fridge	_____	_____
-(stored) off the floor and open containers are covered	_____	_____
Spirit stem thermometer registers 40 or below in the refrigerator, 10 or below in the freezer	_____	_____
Food/meat thermometer is available and functional	_____	_____
Leftover foods are stored properly, labeled correctly and discarded after two days	_____	_____
Breast milk and formula are properly labeled and stored	_____	_____
Dishwashing facilities are adequate for washing, rinsing and sanitizing	_____	_____
Sanitizing liquid is mixed/tested daily, labeled correctly (HAZARD label) and stored properly	_____	_____
Kitchen food/prep area is sanitary and contact surfaces are clean and properly sanitized. May include counters, tables, cutting boards, microwave, can opener, food cart, refrigerator, other equipment	_____	_____
Hand washing sinks are available in the food service area and supplied with hand soap and paper hand towels	_____	_____
Appropriate personal hygiene practices are observed. i.e. Clean apron, hands, arms, nails, frequent hand washing, no hair touching shoulders	_____	_____
Food service gloves are used appropriately i.e. Ready to eat foods; sores or cuts on hands	_____	_____
Safe water source, vector control, refuse disposal and sewage disposal is observed, chemicals are stored away from food and not accessible to children	_____	_____
Food Handler's card for each staff member is current and posted in a visible location	_____	_____
Any other food safety or sanitation issues noted:		

3. MEAL OBSERVATION Meal Observed: B ___ L ___ S ___ Time meal served: _____
 Mealtimes are scheduled appropriately and posted? Breakfast before 9:00, lunch b/w 11:00-1:30 Y ___ N ___

Written Menu:

Menu Served:

_____	_____
_____	_____
_____	_____
_____	_____

Do meals for the current month meet all CACFP requirements (including infant meals)? **Yes** **No**
 Check the following if OK: _____

- _____ all required components are offered at each meal
- _____ non-creditable foods are not counted toward the meal pattern
- _____ adequate quantities of all required components are offered, 2nds are available
- _____ the meal service style is implemented correctly (adequate supervision, food served appropriately)
- _____ a variety of foods are served to broaden each child's food experience
- _____ culturally and ethnically diverse foods are introduced and used
- _____ bread/bread alternates are whole-grain
- _____ menus are posted in English and Spanish

DURING EATING

Physical Set-Up:

- Do children sit at the table while eating _____
- Do children eat in a clean and cheerful room? (plates, utensils, chairs, tables) _____
- Is the meal time pleasant, relaxed, and interesting? _____
- Are tables and chairs the correct size for the children? _____
- Do children and adults wash their hands before eating? _____

Food Service:

- Is meal service "family style"? (all components on the table, children passing the food and serving themselves) _____
- Is the food easy for children to manage (developmentally appropriate)? _____
- Do children choose which foods they put on their plates? _____
- Is the choice of foods appealing to the children? _____
- Can children serve themselves easily? (child pitchers, serving bowls, utensils) _____
- Do adults ensure that infants/toddlers/children that cannot serve themselves are initially offered the full minimum portion of each food component? _____
- Do children pour their own drinks? _____

Social Set-Up:

- Is there an adult sitting with the children at each table? _____
- Do the adults eat the same meal as the children at the table? _____
- If so, do adults act as good role models? (taste all foods, pleasant attitude, manners) _____
- Do adults encourage, but avoid pressuring children to eat? _____
- Do adults show children how to clean-up after accidents without being unpleasant? _____
- Do adults provide pleasant conversation without distracting children from eating? _____
- Do topics include:
 - a. Concepts relating to the food being eaten _____
 - b. Ideas which interest children _____
- Is an adequate amount of time allowed for meals? _____
- Are infants held while being fed? _____
- Are infants laid down to sleep with a bottle? _____

AFTER EATING

- Do children take part in clearing and cleaning the table after eating? _____
- Is any time allowed after meals for brushing teeth? _____

Suggestions, training provided and/or any adverse findings indicated above which require corrective action:

4. CIVIL RIGHTS AND BUILDING FOR THE FUTURE		Yes	No
Is the poster "Building for the Future" posted where it can be seen and read by participants, their parents or guardians?		_____	_____
Is the "Justice For All Poster" posted where it can be seen and read by participants, potential participants, their parents or guardians?		_____	_____
Does staff demonstrate knowledge of the organization's Civil Rights complaint procedure?		_____	_____
Are Civil Rights complaint forms and complaint log readily available at the site?		_____	_____
Are Civil Rights complaint forms available in other languages if necessary?		_____	_____
5. RECORDKEEPING		Yes	No
Are substitutions to the printed menu written on the menu?		_____	_____
Are valid <i>Medical Statement for Food Substitutions</i> forms on file for participants who are served meals with substitutions due to medical reasons?		_____	_____
Are non-reimbursable meals identified and not counted - actual count method used? (substitution eliminates a meal component , no <i>Medical Statement</i> on file) <input type="checkbox"/> Not Applicable		_____	_____
Are meal counts taken at the point of service and daily records kept of the number of meals (by type) served to participants?		_____	_____
Are accurate attendance records with in/out items maintained for all participants?		_____	_____
Do attendance records support meal counts for the five-day reconciliation? If no, in comments record date(s), type and number of meals disallowed, and plan for correction.		_____	_____
Is there evidence in lesson plans of at least one classroom nutrition activity?		_____	_____
Are current infant feeding forms on file for all infants in care? <input type="checkbox"/> Not Applicable		_____	_____
Are infant menu production records completed accurately and only complete meals included in reimbursable meal counts? <input type="checkbox"/> Not Applicable		_____	_____
Vended programs: Were meals delivered on time, all foods/meal components counted upon delivery, potentially hazardous foods checked for proper temperatures and all required information documented on the daily vendor receipt? <input type="checkbox"/> Not Applicable		_____	_____
6. STAFF TRAINING		Yes	No
Does the facility staff demonstrate familiarity with the types and quantities of food required for each type of meal served?		_____	_____
Does the facility staff demonstrate an understanding of the meal service style being used?		_____	_____
Vended programs: Does the facility staff know what to do if delivered meals are deficient (missing a meal component, inadequate quantities or unwholesome)? <input type="checkbox"/> Not Applicable		_____	_____
7. COMMENTS "No" answers require comment and plan for correction; note any other problems observed: _____ _____			
8. FOLLOW-UP FROM LAST VISIT		Yes	No
Date of last site monitoring visit: _____			
Were any problems discovered during the last visit?		_____	_____
If yes, have they been corrected?		_____	_____
If they have not been corrected, what follow up action is necessary and what is the time frame required for correction? _____ _____			

_____ Signature of monitor/reviewer	_____ Title	_____ Date
_____ Signature of facility representative	_____ Title	_____ Date

Signature of Food Service Staff

Title

Date