**HEALTHY COMMUNITIES STUDY**

**SCHOOL FOOD ENVIRONMENTAL ASSESSMENT PROTOCOL**

**FOR FOOD SERVICE PERSONNEL**

The following document contains the school food environmental assessment protocol for the the food service personnel. In addition to the school food environmental assessment instruments provided in **SSA Attachment 15**, food service personnel in all 279 communities will be asked to participate in providing information on the school’s food environment.

#### Baseline observational assessments of the nutritional environment will be conducted in up to four randomly selected schools (two elementary and two middle schools) per community. A member of the school’s food service staff will complete a brief self-administered questionnaire , and, along with the Battelle community liaison, will observe the school’s lunch period and complete an observation form. These community and environmental assessments will be conducted in all 279 communities during the initial visit to the community, and again in the RIPA communities, three years later.

####  In addition, where the principal of the school has consented to be a key informant, a link to the food service staff questionnaire and lunch observation form will be sent to the principal during the follow-up period and with a request to forward the link to the appropriate food service person for completion.

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| **HEALTHY COMMUNITIES STUDY****SCHOOL FOOD ENVIRONMENTAL ASSESSMENT**  |
| Public reporting burden of this collection of information of the school food environment is 25 minutes, including the time for verbal consent, searching existing data sources, gathering and maintaining data needed, and completing and reviewing the collection of information. An agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a currently valid OMB control number. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden to S. Sonia Arteaga, Ph.D., project officer at hcs@nhlbi.nih.gov |
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|  |
| --- |
| **QUESTIONNAIRE FOR FOOD SERVICE PERSONNEL** |
|  |  |  |  |
|  | // mm dd yyyy |  |  |
|  | Today’s Date |  | School ID |
|  |  |  |  |
|  |  |  | Liaison ID (Observer) |
|  |  |  |  |
|  | Initials of individual completing form |  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Position of individual completing form |
|  |  |  |  |
| 1. | How many **total lunches** (including full price, reduced price, and free meals) were claimed for the school year 20\_\_ \_\_-20\_\_ \_\_ at this school? |  | # lunches |
|  |  |  |  |
| 2. | How many **total breakfasts** (including full price, reduced price, and free meals) were claimed in 20\_\_ \_\_-20\_\_ \_\_ at this school?  |  | # breakfasts |
|  |  |  |  |
| 3. | How many students in this school were **approved for** **free meals in** 20\_\_ \_\_-20\_\_ \_\_? |  | # students |
|  |  |  |  |
| 4. | How many students in this school were **approved for** **reduced price meals** in 20\_\_ \_\_-20\_\_ \_\_? |  | # students |
|  |  |  |  |
| 5. | Is the campus open (students are allowed to leave) at lunch for: **Please ✓ only one.** |  | * All students
* Some students
* No students
 |
|  |  |
| 6. | For how many years has this school participated in the following (write “0” if this school is not participating): |
|  |  |  |  |
| a | The federally funded Fresh Fruit and Vegetable program? |  | # years |
|  |  |  |  |
| b | The Department of Defense (DoD) Fresh program? |  | # years |
|  |  |  |  |
| c | The State Farm to School Program? |  | # years |
|  |  |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| d | USDA’s Team Nutrition Initiative |  | # years |
|  |  |  |  |
| e | Healthier US School Challenge |  |  # years Bronze # years Silver# years Gold |
|  |  |  |  |
| f | Other state or Federal food or nutrition program: Name of program:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  | # years |
|  |  |
| 7. | During the 20\_\_ \_\_-20\_\_ \_\_ school year, about **what percent of reimbursable school lunch entrées** at this school were prepared using the following methods?  |
|  |  |  |  |
| a | Convenience prep [Pre-portioned, heat and serve items, i.e. frozen burrito] |  | % |
|  |  |  |  |
| b | Minimal prep [Food preparation primarily involving assembling and portioning, i.e. chef’s salad made with pre-cut and pre-cooked ingredients] |  | % |
|  |  |  |  |
| c | School-made/scratch prep [food preparation involving the use of raw ingredients, some degree of ingredient prep, and cooking when needed, i.e. spaghetti with scratch-prepared sauce] |  | % |
|  | **Total** |  |  **100%** |
|  |  |  |  |
| 8. | Has the amount of scratch and minimal preparation cooking that has been done at this school been **increasing or decreasing?****Please ✓ only one.** |  | * Increasing
* Decreasing
 |
|  |
| 9. | Over how many years has this trend in scratch and minimal preparation cooking occurred? |  | # years |
|  |  |

|  |  |
| --- | --- |
| 10. | **To what degree** have the following components of the local wellness policy (a district orschool policy to encourage healthy eating and physical activity among students) been implemented at this school and **for how many years** have they been in place? |
|  |  |  |  |
|  |  | **Please ✓ only one.** |  |
|  | Policy Component | Not at all (<10%) | To some extent (10-50%) | To a large extent (50-90%) | Completely (>90%) | Number of years in place |
|  | Reimbursable school meal goals | ❑ | ❑ | ❑ | ❑ |  |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  | Policy Component | Not at all (<10%) | To some extent (10-50%) | To a large extent (50-90%) | Completely (>90%) | Number of years in place |
|  | Nutrition guidelines for all other foods sold (competitive foods) such as a la carte, school store, vending, etc. | ❑ | ❑ | ❑ | ❑ |  |
|  | Nutrition guidelines for foods that are not sold, but offered, such as at classroom parties and social events | ❑ | ❑ | ❑ | ❑ |  |
|  |  |  |  |  |  |  |  |
| 11. | To what extent have there been changes to the following within the last 10 years at this school:*(Choose one response for each item and estimate when the changes started, if applicable.)* |
|  |  |  |  |
|  |  | **Please ✓ only one.** |  |
|  |  |  | **If** **✓’d, please fill in last column** |  |
|  |  | Did not change | Got worse | Somewhat improved | Improved a lot | Since \_\_ years ago |
|  | Meal offerings | ❑ | ❑ | ❑ | ❑ |  |
|  | Meal facilities | ❑ | ❑ | ❑ | ❑ |  |
|  | Competitive foods | ❑ | ❑ | ❑ | ❑ |  |
|  |  |  |  |
| 12. | Any additional comments or explanations: |  |  |
|  |

|  |
| --- |
| **HEALTHY COMMUNITIES STUDY****LUNCH OBSERVATION FORM** |
|  |
|  |
| SECTION A: REIMBURSABLE SCHOOL LUNCH FOODS AND BEVERAGES |
|  |  |  |  |
|  | // mm dd yyyy |  |  |
|  | Today’s Date |  | School ID |
|  |  |  |  |
|  | : AM/PM Time |  | Liaison ID (Observer) |
|  |  |  |  |
| A1. | Get a copy of the month’s menu *(if not able to obtain from school/district website prior to visit)* |  | * Already obtained
* Collected today
* Not available
 |
|  |
| THE FOLLOWING QUESTIONS SHOULD BE ANSWERED BASED ON OBSERVATIONS MADE DURING 25 MINUTE OBSERVATION (not the menu obtained). |
|  |  |  |  |
| A2. | Total # of different entrées offered |  | # entrées  |
|  |  |  |  |
| A3. | Salad bar as entrée |  | * Yes
* No
 |
|  |  |  |  |
| A4. | Salad bar as side dish |  | * Yes
* No
 |
|  |  |  |  |
| A5. | Number of fresh fruits and vegetables in salad bar |  | # fruits and vegetables❑No salad bar offered |
|  |  |  |  |
| A6. | Sandwich bar |  | * Yes
* No
 |
|  |  |  |  |
| A7. | Other entrée bar |  | * Yes

Describe: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* No
 |
|  |  |  |  |

|  |  |
| --- | --- |
| A8. | Indicate how many different entrée options are offered for each category listed in the table below. Include reimbursable meal items only (not a la carte). |
|  |  |  |  |
|  | Entrée item (part of reimbursable meal) | Offered?  | Number of types offered |
|  | Fast food-style |  |  |
|  | Chicken burgers | * No ❑ Yes
 |  |
|  | Chicken nuggets (breaded and fried chicken pieces) | * No ❑ Yes
 |  |
|  | Hamburgers | * No ❑ Yes
 |  |
|  | Entrée item (part of reimbursable meal) | Offered?  | Number of types offered |
|  | Hot dogs/corn dogs | * No ❑ Yes
 |  |
|  | Nachos (with meat and/or cheese) | * No ❑ Yes
 |  |
|  | Pizza | * No ❑ Yes
 |  |
|  | Sandwiches (not burgers) | * No ❑ Yes
 |  |
|  | Wraps | * No ❑ Yes
 |  |
|  | Salads (meal/entrée sized) | * No ❑ Yes
 |  |
|  | Mexican-style |  |  |
|  | Burritos | * No ❑ Yes
 |  |
|  | Quesadillas | * No ❑ Yes
 |  |
|  | Tacos | * No ❑ Yes
 |  |
|  | Other hot entrées |  |  |
|  | Pasta with meat | * No ❑ Yes
 |  |
|  | Pasta with cheese | * No ❑ Yes
 |  |
|  | Soups, chilis, stews | * No ❑ Yes
 |  |
|  | Meat and potato | * No ❑ Yes
 |  |
|  | Meat and rice, Asian-style | * No ❑ Yes
 |  |
|  | Other 1: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | * No ❑ Yes
 |  |
|  | Other 2: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | * No ❑ Yes
 |  |
|  | Other 3: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | * No ❑ Yes
 |  |
|  | Other 4: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | * No ❑ Yes
 |  |
|  |  |  |  |
| A9. | Indicate whether the following beverages are offered as part of a reimbursable meal at no extra charge: |
|  |  |  |  |
|  | Milk - white, whole or 2% | * Yes ❑ No
 |
|  | Milk - flavored, whole or 2% | * Yes ❑ No
 |
|  | Milk - white, 1% or nonfat | * Yes ❑ No
 |
|  | Milk - flavored, 1% or nonfat | * Yes ❑ No
 |
|  | Juice (100%) + water, no added sweeteners | * Yes ❑ No
 |
|  | Juice, sweetened | * Yes ❑ No
 |
|  | Sports drinks | * Yes ❑ No
 |
|  | Soda, regular | * Yes ❑ No
 |
|  | Other sweetened beverage (any beverage with added caloric sweetener not already listed above) | * Yes ❑ No
 |
|  | Diet beverage | * Yes ❑ No
 |
|  | Water, bottled, unsweetened | * Yes ❑ No
 |
|  | Other beverage 1: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | * Yes ❑ No
 |
|  | Other beverage 2: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | * Yes ❑ No
 |
|  |  |  |  |
| A10. | Please indicate the number of meal options that include the following: |
|  |  |  |  |
|  |  | # meal options |
|  | Grain product (100% whole wheat bread, pasta or tortillas, brown rice, corn tortillas) |  |
|  | Grain product, not 100% whole grain |  |
|  | Fruit, fresh |  |
|  | Fruit, frozen, canned or dried |  |
|  | Vegetable, French Fries |  |
|  | Vegetable, other, fried |  |
|  |  | # meal options |
|  | Vegetable, fresh |  |
|  | Vegetable, processed, i.e. canned, frozen |  |
|  | Salad, side (tossed, raw vegetables) |  |
|  |  |  |  |
| A11. | Please indicate which **desserts and snack items** are offered as part of a reimbursable meal at no extra charge: |
|  |
|  | Cake | * Yes ❑ No
 |
|  | Cookie | * Yes ❑ No
 |
|  | Other pastries | * Yes ❑ No
 |
|  | Candy | * Yes ❑ No
 |
|  | Ice Cream | * Yes ❑ No
 |
|  | Low-fat frozen desserts | * Yes ❑ No
 |
|  | Other frozen desserts | * Yes ❑ No
 |
|  | Chips (corn, potato, puffed cheese, tortilla) | * Yes ❑ No
 |
|  | Chips (lower/reduced fat, baked) | * Yes ❑ No
 |
|  | Other 1: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | * Yes ❑ No
 |
|  | Other 2: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | * Yes ❑ No
 |
|  |  |  |  |
|  |  |  |  |
| SECTION B: SCHOOL DINING FACILITIES |
|  |  |  |  |
| B1. | Presence of *indoor* dining areas**Please ✓ only one.** |  | * None (no indoor dining areas provided)

Skip to B4* Informal (students can eat inside but no seating AND tables provided for this purpose)
* Formal (indoor eating with seating AND tables provided for this purpose)
 |
|  |  |  |  |
| B2. | Size of indoor dining area**Please ✓ all that apply.** |  | * Big enough
* Too small
* Not enough seating
* Too crowded
* Not too crowded
 |
|  |  |  |  |
| B3. | Indoor dining décor / ambiance: **Please ✓ only one.** |  | * Exceptional
* Pleasant *(clean, cheerful, inviting)*
* Acceptable *(clean, well-kept, but sparse)*
* Some areas of concern *(dirty, dingy, needs repairs, etc.)*
 |
|  |  |  |  |
| B4. | Presence of *outdoor* dining areas**Please ✓ only one.** |  | * None (no outdoor dining areas provided)

Skip to B7* Informal (students can eat outside but no seating AND tables provided for this purpose)
* Formal (outdoor eating with seating AND tables provided for this purpose)
 |
|  |  |  |  |
| B5. | Size of outdoor dining area**Please ✓ all that apply.** |  | * Big enough
* Too small
* Not enough seating
* Too crowded
* Not too crowded
 |
|  |  |  |  |
| B6. | Outdoor dining décor / ambiance: **Please ✓ only one.** |  | * Exceptional
* Pleasant *(clean, cheerful, inviting)*
* Acceptable *(clean, well-kept, but sparse)*
* Some areas of concern *(dirty, dingy, needs repairs, etc.)*
 |
|  |  |  |  |
| B7. | In their interactions with students, most staff were:**Please ✓ only one.** |  | * Engaging (smiling, interactive, encouraging)
* Pleasant but not engaging
* Neutral (interact enough to process the students’ meals)
* Impolite, impatient, or negative with students
* Unable to observe
 |
|  |  |  |  |
| B8. | The longest meal service lines (during the time observed) consisted of approximately \_\_\_\_\_ students. |  | # of students |
|  |  |  |  |
| B9. | Meal service lines were observed over a span of \_\_\_\_ minutes. |  |  minutes |
|  |  |  |  |
| B10. | Most students were served by \_\_\_\_:\_\_\_\_ (not including stragglers) |  | : AM/PM ❑Unable to observe |
|  |  |  |  |
| B11. | Time when meal period started |  | : AM/PM |
|  |  ended |  | : AM/PM |

|  |  |  |  |
| --- | --- | --- | --- |
| B12. | In what forms is unsweetened water available free of charge in the dining or serving areas?**Please ✓ all that apply.**  |  | * Water fountain
* Pitcher
* Bottles
* Dispenser
* Other
* None
 |
|  |  |  |  |
| B13. | **Other observations or clarifications:** |  |  |
|  |
| SECTION C: COMPETITIVE FOODS SOLD TO STUDENTS ON CAMPUS |
|  |  |  |  |
|  |  |  |  |
| C1. | **Number of Competitive Food Venues Operating at any time during the school day:** |
|  |  |
|  |  | **Location** |
|  |  | (Record a number in each box – write zero if none.) |
|  | **Venue Type** | **Cafeteria** | **Hallway** | **Quad** | **Gym** | **Other** | **#** |
|  | A la carte |  |  |  |  | \_\_\_\_\_\_\_\_\_ |  |
|  | Vending machine |  |  |  |  | \_\_\_\_\_\_\_\_\_ |  |
|  | School store |  |  |  |  | \_\_\_\_\_\_\_\_\_ |  |
|  | Other 1: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  | \_\_\_\_\_\_\_\_\_ |  |
|  | Other 2: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  | \_\_\_\_\_\_\_\_\_ |  |
|  | Other 3: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  | \_\_\_\_\_\_\_\_\_ |  |
|  |  |  |  |
| C2. | **Competitive Foods Sold During the School Day– Type and location**  |
|  |  |  | **Please ✓ all that apply.** |
|  | **Beverages** | A la carte | Vending machine | School store | Other |
|  | Diet beverage | ❑ | ❑ | ❑ | ❑ |
|  | Juice (100%) + water, no added sweeteners (including 100% juice smoothies) | ❑ | ❑ | ❑ | ❑ |
|  | Juice, sweetened | ❑ | ❑ | ❑ | ❑ |
|  | Milk, white, whole or 2% | ❑ | ❑ | ❑ | ❑ |
|  | Milk flavored, whole or 2% | ❑ | ❑ | ❑ | ❑ |
|  | Milk White, 1% or nonfat | ❑ | ❑ | ❑ | ❑ |
|  | Milk flavored, 1% or nonfat | ❑ | ❑ | ❑ | ❑ |
|  | Soda, regular | ❑ | ❑ | ❑ | ❑ |
|  | Sports drinks | ❑ | ❑ | ❑ | ❑ |
|  | Other sweetened beverage (beverage w/ added caloric sweetener not listed above) | ❑ | ❑ | ❑ | ❑ |

|  |  |
| --- | --- |
|  | **Please ✓ all that apply.** |
|  | Water, no added sweeteners | ❑ | ❑ | ❑ | ❑ |
|  |  |  | **\*** *Check this box if there appears to be an option with >50% whole grain.*  |
|  | **Baked Goods - Dessert** | Whole grain option | A la carte | Vending machine | School store | Other |
|  | Cake type (brownies, cupcakes, Twinkies) | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Cake type (lower/reduced fat) | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Cookies | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Cookies (lower/reduced fat) | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Muffins | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Muffins (lower/reduced fat) | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Pastries (donuts, pies, turnovers, toaster pastries) | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Pastries (lower/reduced fat) | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | **Cereals** | Whole grain option | A la carte | Vending machine | School store | Other |
|  | Cereal frosted or flavored | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Cereal not frosted or flavored | ❑ | ❑ | ❑ | ❑ | ❑ |
|  |  |
|  | **Frozen desserts** | A la carte | Vending machine | School store | Other |
|  | Frozen, non-dairy (fruit bars, Jell-O pops, Popsicles) | ❑ | ❑ | ❑ | ❑ |
|  | Ice cream (bars, Fudgesicles, scoops, cups, sundaes, sandwiches) | ❑ | ❑ | ❑ | ❑ |
|  | Low-fat frozen desserts (frozen yogurt, ice milk, sherbet) | ❑ | ❑ | ❑ | ❑ |
|  | Milkshake | ❑ | ❑ | ❑ | ❑ |
|  |  |
|  | **Fruit** | A la carte | Vending machine | School store | Other |
|  | Canned or cooked fruit  | ❑ | ❑ | ❑ | ❑ |
|  | Dried fruit | ❑ | ❑ | ❑ | ❑ |
|  | Fresh fruit | ❑ | ❑ | ❑ | ❑ |
|  |  |
|  | **Meat/Meat Alternative Entrées/Mixed Dishes** | Whole grain option | A la carte | Vending machine | School store | Other |
|  | Burritos  | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Chicken burger | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Chicken pieces/nuggets (breaded) | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Hamburger/cheeseburger | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Hot dog/corn dog | ❑ | ❑ | ❑ | ❑ | ❑ |
|  |  | **Please ✓ all that apply.** |
|  |  | A la carte | Vending machine | School store | Other |
|  | Meat with rice (Chinese-/Asian-style) | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Nacho chips with salsa | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Nacho chips (with meat, beans or cheese) | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Pasta (spaghetti, macaroni and cheese, pasta salad) | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Pizza  | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Ramen-type soup/cup of noodles | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Salad, meal-sized (chef's, grilled chicken) | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Sandwiches, cold | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Sandwiches, grilled/hot | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Soup/chilis/stews with beans or meat (chicken, clam chowder, minestrone)  | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Tacos | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Wraps | ❑ | ❑ | ❑ | ❑ | ❑ |
|  |  |
|  | **Vegetables** | A la carte | Vending machine | School store | Other |
|  | Fried potatoes (including pre-fried, oven baked, French fries, tater tots, potato skins) | ❑ | ❑ | ❑ | ❑ |
|  | Salad - side (tossed, raw vegetables) | ❑ | ❑ | ❑ | ❑ |
|  | Vegetables (not fried) | ❑ | ❑ | ❑ | ❑ |
|  |  |
|  | **Snacks** | Whole grain option | A la carte | Vending machine | School store | Other |
|  | Candy/chocolate  | ❑ | ❑ | ❑ | ❑ |
|  | Chips (corn, potato, puffed cheese, tortilla)  | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Chips (lower/reduced fat/baked) | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Corn nuts | ❑ | ❑ | ❑ | ❑ |
|  | Crackers,(regular) | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Crackers (lower/reduced fat)/pretzels  | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Fruit roll-up or fruit snacks with added sugar | ❑ | ❑ | ❑ | ❑ |
|  | Granola bars/cereal bars/energy bars/other snack bars | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | Meat snacks (jerky, salami, pork rinds) | ❑ | ❑ | ❑ | ❑ |
|  | Nuts and seeds (almonds, sunflower seeds) | ❑ | ❑ | ❑ | ❑ |

|  |  |  |
| --- | --- | --- |
|  |  | **Please ✓ all that apply.** |
|  |  |  | A la carte | Vending machine | School store | Other |
|  | Popcorn, air-popped or low-fat | ❑ | ❑ | ❑ | ❑ |
|  | Popcorn, buttered or flavored | ❑ | ❑ | ❑ | ❑ |
|  | Trail mix, without candy | ❑ | ❑ | ❑ | ❑ |
|  | Trail mix with candy | ❑ | ❑ | ❑ | ❑ |
|  | Yogurt, flavored | ❑ | ❑ | ❑ | ❑ |
|  | Yogurt, plain | ❑ | ❑ | ❑ | ❑ |
|  |  |
|  | **Other foods (specify):** | Whole grain option | A la carte | Vending machine | School store | Other |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | ❑ | ❑ | ❑ | ❑ | ❑ |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | ❑ | ❑ | ❑ | ❑ | ❑ |

**SCHOOL FOOD ENVIRONMENTAL ASSESSMENT**

***Sources and References***

**SCHOOL FOOD ENVIRONMENT QUESTIONNAIRE FOR FOOD SERVICE PERSONNEL**

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