

# SSA ATTACHMENT 15 HEALTHY COMMUNITIES STUDY

# HEALTHY COMMUNITIES STUDY SCHOOL FOOD ENVIRONMENTAL ASSESSMENT PROTOCOL SCHOOL LUNCH OBSERVATIONS

The following document contains the school food environmental assessment protocol for the school lunch observations. School lunch observations will be conducted in up to four schools (two elementary and two middle schools) per community from which the sample of children/families was recruited. The Battelle community liaison will observe the school's lunch period and complete an observation form; a total of four questions regarding the lunch period will also be asked of a member of the school's food service staff to supplement the observations.

#### **LUNCH OBSERVATION FORM**

Public reporting burden for this collection of information to respond to 4 questions of this form is estimated to average 5 minutes, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the 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: NIH, Project Clearance Branch, 6705 Rockledge Drive, MSC 7974, Bethesda, MD 20892-7974, ATTN: PRA (0925-0649). Do not return the completed form to this address.

Today's Date:	School ID								
Observation Start Time: AM/PM Observation End Time: AM/PM			Liaison ID (Observer)						
Get a copy of the month's m school/district website prior		o obtain from	Already obtained						
	BE	EFORE THE	LUNCH SHI	<u>IFT</u>					
	Competit	ive Foods Sold	To Students O	n Campus					
1. Number of Competitive Fo	ood Venues Ope								
	<b>Location</b> (Record a number in each box – write zero if none.)								
		(Pacord			zoro if nono )				
Venue Type	Cafeteria 1	(Record <b>Hallway</b> 2			zero if none.) <b>Other</b> 5	#			
Venue Type A la carte		Hallway	a number in ea <b>Quad</b>	nch box – write z <b>Gym</b>	Other	#			
		Hallway	a number in ea <b>Quad</b>	nch box – write z <b>Gym</b>	Other	# 			
A la carte		Hallway	a number in ea <b>Quad</b>	nch box – write z <b>Gym</b>	Other	#    			
A la carte  Vending machine		Hallway	a number in ea <b>Quad</b>	nch box – write z <b>Gym</b>	Other	# 			

To be asked of Food Staff on Site								
2. How many minutes are the lunch period(s)?	minutes							
-								
3. How many minutes, on average, would you estimate a student spends in line to get lunch? Do not count waiting for made or cooked-to-order items.		minutes						
4. During the lunch period how much time is set aside for eating vs. playing/recess?		Not distinctly separated (Skip Question 5)1						
		-OR minutes eating minutes playing						
5. Is play time/recess before or after when student	5. Is play time/recess before or after when students eat lunch?			Before				
DU	RING THE LUI							
	Food Observa	Whole grain			Other			
	Reimbursable meal	option	A la carte	Vending	Competitive			
T . ( 05' 10' 17'	item	(≥50% WG)	Venue	Machine	Food Venue			
Entrée/Mixed Dish Items Burritos	Y / N :	Y/N	Y/N	Y/N	Y / N			
Chicken burgers	Y/N:	Y/N	Y/N	Y/N	Y / N			
Chicken pieces/ nuggets (breaded and fried)	Y/N:	Y/N	Y/N	Y/N	Y / N			
Hamburgers/Cheeseburger	Y/N:	Y/N	Y/N	Y/N	Y / N			
Hot dogs/Corn dogs	Y/N:	Y/N	Y/N	Y/N	Y / N			
Meat and potato	Y / N :	Y/N	Y/N	Y/N	Y / N			
Meat and rice/noodles/Asian-style	Y / N :	Y / N	Y/N	Y/N	Y / N			
Nacho chips with Salsa	Y / N :	Y/N	Y/N	Y/N	Y / N			
Nachos (with meat, beans, and/or cheese)	Y / N :	Y/N	Y/N	Y/N	Y / N			
Pasta with meat	Y / N:	Y/N	Y/N	Y/N	Y / N			
Pasta with cheese (no meat) / pasta salad	Y / N :	Y / N	Y/N	Y/N	Y / N			
Pizza	Y / N :	Y / N	Y/N	Y/N	Y / N			
Quesadillas	Y / N :	Y / N	Y/N	Y/N	Y / N			
Ramen-type soup / cup of noodles	Y / N :	Y / N	Y / N	Y/N	Y / N			
Sandwiches grilled/hot (not burgers)	Y / N :	Y / N	Y / N	Y/N	Y / N			
Sandwiches, cold	Y / N :	Y / N	Y/N	Y/N	Y / N			
Sandwich Bar	Y/N	Y/N	Y/N	Y/N	Y / N			
Salad Bar	Y / N	Y / N	Y / N	Y / N	Y / N			
Number of fresh fruits / vegetables:	X7 / NT	37 / 37	37 / NT	37 / NT	37 / NT			
Pre-made Salads (meal/entrée sized) Soups, Chilis, Stews with beans and/or meat,	Y / N :	Y/N	Y/N	Y/N	Y / N			
including minestrone	Y/N:	Y/N	Y/N	Y/N	Y/N			
Tacos	Y / N :	Y/N	Y/N	Y/N	Y/N			
Wraps	Y / N :	Y/N	Y/N	Y/N	Y/N			
Yogurt, Plain	Y/N:	Y/N	Y/N	Y/N	Y/N			
Yogurt, Flavored Other Entrée:	Y / N :	Y/N Y/N	Y/N V/N	Y/N V/N	Y / N Y / N			
Other Entrée:	Y / N : Y / N :	Y/N Y/N	Y/N Y/N	Y/N Y/N	Y / N Y / N			
Other Entrée:	Y / N :	Y/N Y/N	Y/N	Y/N Y/N	Y / N Y / N			
Other Entrée Bar:	Y/N:	Y/N	Y/N	Y/N	Y / N			
Total grain products, 100%	1 / 11 ,	1 / 11	1 / 19	1 / 1N	1 / 11			
(100% whole wheat bread, pasta or tortillas, brown rice	e, corn tortillas)							

Total grain products, not 100%					
Beverages					
Diet beverage	Y / N		Y/N	Y/N	Y / N
Juice(100%) no added sweeteners	Y / N		Y / N	Y/N	Y / N
Juice, sweetened	Y / N		Y / N	Y/N	Y / N
Milk – white, whole or 2%	Y / N		Y / N	Y/N	Y / N
Milk – flavored, whole or 2%	Y / N		Y / N	Y/N	Y / N
Milk – white, 1% or nonfat	Y / N		Y / N	Y/N	Y / N
Milk – flavored, 1% or nonfat	Y / N		Y / N	Y/N	Y / N
Soda, regular	Y / N		Y / N	Y/N	Y / N
Sport drinks	Y / N		Y / N	Y/N	Y / N
Water, bottled, unsweetened	Y / N		Y/N	Y/N	Y / N
Other sweetened beverages (any beverage with added caloric sweetener not already listed)	Y / N		Y / N	Y / N	Y / N
Other beverage:	Y / N		Y / N	Y/N	Y / N
Other beverage:	Y / N		Y / N	Y/N	Y / N
Fruit		<u> </u>			
Fruit, dried	Y/N:		Y/N	Y/N	Y / N
Fruit, fresh	Y / N :		Y/N	Y/N	Y / N
Fruit, frozen, canned or cooked	Y / N :		Y / N	Y/N	Y / N
Vegetables/Salad					
Fried potatoes (including pre-fried, oven baked, French fries, tater tots, potato skins)	Y/N:		Y / N	Y / N	Y / N
Salads, side (tossed, raw vegetables)	Y / N :		Y/N	Y/N	Y / N
Vegetables, other fried	Y/N:				
Vegetables, fresh	Y / N :		Y/N	Y/N	Y / N
Vegetables, processed, i.e. canned, frozen	Y / N :		Y / N	Y/N	Y / N
Cereals/Desserts/Snacks					
Candy/chocolate	Y / N		Y / N	Y/N	Y / N
Cake	Y / N				
Cake type (brownies, cupcakes, Twinkies)		Y / N	Y/N	Y/N	Y / N
Cake type (lower/reduced fat)		Y / N	Y / N	Y/N	Y / N
Cereal frosted or flavored		Y / N	Y/N	Y/N	Y / N
Cereal not frosted or flavored		Y / N	Y / N	Y/N	Y / N
Chips (corn, potato, puffed cheese, tortilla)	Y / N	Y / N	Y/N	Y/N	Y / N
Chips (lower/reduced fat, baked)	Y / N	Y / N	Y / N	Y/N	Y / N
Cookies	Y / N	Y / N	Y / N	Y/N	Y / N
Cookies (lower/reduced fat)	Y / N	Y / N	Y / N	Y/N	Y / N
Corn nuts			Y / N	Y/N	Y / N
Crackers, regular		Y / N	Y/N	Y/N	Y / N
Crackers / Pretzels (lower/reduced fat)		Y/N	Y / N	Y/N	Y / N
Frozen non-dairy (fruit bar, Jell-O Pops, Popsicles)			Y / N	Y/N	Y / N
Frozen desserts, Low fat (yogurt, sherbet, ice milk)	Y / N		Y/N	Y/N	Y / N
Frozen desserts, other:	Y / N		Y / N	Y / N	Y / N
Fruit roll-up or fruit snacks with added sugar			Y / N	Y/N	Y / N
Granola bar/cereal bar/energy bar/snack bar		Y / N	Y/N	Y/N	Y / N
Ice Cream (bar, Fudgesicles, scoops, cups, sundaes, sandwiches)	Y / N		Y / N	Y / N	Y / N
Meat snacks (jerky, salami, pork rinds)			Y / N	Y/N	Y / N
Milkshake			Y / N	Y / N	Y / N
Muffins		Y / N	Y / N	Y/N	Y / N
Muffins (low/reduced fat)		Y / N	Y / N	Y/N	Y / N
Nuts and seeds (almond, sunflower seeds)			Y / N	Y/N	Y / N
Pastries (donuts, pies, turnovers, toaster pastries)		Y/N	Y / N	Y / N	Y / N
Pastries (lower/reduced fat)		Y/N	Y/N	Y/N	Y / N
Pastries, other:	Y / N	Y/N	Y/N	Y/N	Y/N
Popcorn, air popped or low fat			Y/N	Y/N	Y/N
Popcorn, butter or flavored			Y/N	Y/N	Y / N
1 opeoin, butter or mayorea			1 / 1N	1 / 1N	1 / 11

Trail mix, without candy			Y/N	Y/N	Y / N
Trail mix, with candy			Y / N	Y / N	Y / N
Other dessert/snack:	Y / N	Y / N	Y / N	Y / N	Y / N
Other dessert/snack:	Y / N	Y / N	Y / N	Y / N	Y / N
Other foods:	Y/N	Y / N	Y/N	Y/N	Y / N
Other foods:	Y / N	Y / N	Y/N	Y/N	Y/N

## **Other Observations**

1.	In what forms is unsweetened water available free of charge in the dining or serving areas? <b>Please</b> ✓ <b>all that apply.</b>	Water fountain       1         Pitcher       2         Bottles       3         Dispenser       4         Other       5         None       0	
2.	Presence of <i>indoor</i> dining areas <b>Please</b> ✓ <b>only one</b> .	None (no indoor dining areas provided)SKIP TO Q. 6	1
3.	Size of formal indoor dining area	Big enough to seat all students  Too small to seat all students	
4.	Crowding in formal <i>indoor</i> dining area	Too crowded	
5.	Indoor dining décor / ambiance:  Please ✓ only one.	Exceptional	2 3
6.	Presence of <i>outdoor</i> dining areas <b>Please</b> ✓ <b>only one</b> .	None (no outdoor dining areas provided)SKIP TO Q. 10	1
7.	Size of formal <i>outdoor</i> dining area	Big enough to seat all students  Too small to seat all students	1
8.	Crowding in formal <i>outdoor</i> dining area	Too crowded  Not too crowded	
9.	Outdoor dining décor / ambiance: <b>Please ✓ only one.</b>	Exceptional Pleasant (clean, cheerful, inviting)	

		Acceptable (clean, well-kept, but sparse)	
10.	In their interactions with students, some staff were: Please ✓ all that apply.	Engaging (smiling, interactive, encouraging)	2 3
		Impolite, impatient, or negative with students	

### **LUNCH OBSERVATION FORM**

#### Sources and References

- 1) UC Berkeley Atkins Center for Weight and Health (CWH) school nutrition environment observation forms (not published)
- U.S. Department of Agriculture (USDA) Food and Nutrition Service (FNS). School Nutrition Dietary Assessment (SNDA) Study III, Pre-Visit Questionnaire and Menu Survey – Reimbursable Meals Form. Retrieved on November 14, 2010 from <a href="http://www.fns.usda.gov/oane/MENU/Published/CNP/cnp.htm">http://www.fns.usda.gov/oane/MENU/Published/CNP/cnp.htm</a>