



OMB Control No: 0584-0606 Expiration Date: 03/31/2019

APPENDIX C-1. Site Supervisor Survey

The Food and Nutrition Service, U.S. Department of Agriculture is conducting a study on the Summer Meals Programs. This survey includes:

- Characteristics of your site and those who attend;
- Information about other services available at your site;
- Meal service characteristics; and
- Food storage and safety procedures.

The main objectives of the study are to describe the characteristics of programs and participants, to examine program operations, and to identify factors affecting participation in the program by sponsors, sites and children. Your responses will be kept private, will be combined with those from other sites, and will not be reported separately. Your participation in this survey is very important and will be used to help improve understanding of Summer Meal Programs.

You have been selected because your site, <SITE NAME>, provides meals through a Summer Meals Program.

Taking part is voluntary but please know that the information you provide will be kept private and will be included with those of other survey participants. The law prohibits us from giving anyone any information that may identify you or your organization. Your answers to the survey questions, or your decision not to respond to the survey, will not affect any benefits or services your site receives.

Your opinion matters to us. Thank you for completing this survey.

Public reporting burden for this collection of information is estimated to average 20 minutes per response, 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: U.S. Department of Agriculture, Food and Nutrition Services, Office of Policy Support, 3101 Park Center Drive, Room 1014, Alexandria, VA 22302 ATTN: PRA (0584-xxxx*). Do not return the completed form to this address.

SECTION A. ABOUT THE SITE

A1.	For how many summers, including this summer, has a Summer Meals Program operated at <site name="">? An estimate is fine.</site>
	Number of summers
	☐ Don't know
A2.	For how many weeks is <site name=""> scheduled to operate the Summer Meals Program this summer?</site>
	Number of weeks
A3.	On which day(s) of the week does <site name=""> typically operate the Summer Meals Program this summer? (CHECK ALL THAT APPLY.)</site>
	Monday
	Tuesday
	Wednesday
	Thursday
	Friday
	Saturday
	Sunday
A4.	What is the normal daily starting time (when children first begin arriving) at <site name="">? Please provide the earliest start time for <u>any activity</u> provided, not just for meals.</site>
	_ : AM/PM
A5.	What is the normal daily closing time at <site name="">? Please provide the closing time for all activities, not just for meals.</site>
	_ : AM/PM
A6.	What is the average daily attendance at <site name="">? This includes both children who receive a summer meal or snack and those who do not. An estimate is fine.</site>
	Average daily attendance #

A7.	Does <site name=""> provide meals or snacks to children at times other than summer? (CHECK ALL THAT APPLY.)</site>
	Yes, the site provides lunches and/or breakfasts through National School Lunch and Breakfast Programs during the school year
	Yes, the site provides <u>afterschool</u> meals or snacks through the National School Lunch Program during the school year
	Yes, the site provides <u>afterschool</u> meals or snacks through the Child and Adult Care Food Program during the school year
	Yes, the site provides meals or snacks through the Child and Adult Care Food Program as a child care center
	Yes, the site provides meals or snacks with funding from another source during the school year
	No, the site does not provide meals other than summer meals
SEC1	TION B: SITE SERVICES
B1.	Which of the following best describes the <u>primary</u> purpose of <site name="">? (CHECK ONLY ONE.)</site>
	☐ It only operates to serve free meals to children. No other activities or services are offered → GO TO B4.
	It operates primarily to serve free meals to children. Activities or other services are also offered.
	It operates primarily to provide activities or other services for children. Free meals are also served.
	It operates primarily to provide educational services for children (for example, summer school). Free meals are also served
	Other (PLEASE SPECIFY):
B2.	How often are activities offered at <site name=""> this summer? (CHECK ONLY ONE.)</site>
	Every day the site is open
	Most days the site is open
	A few times over the summer
	Other (PLEASE SPECIFY):

B3.	Which of the following activities are offered at <site name=""> this summer? (CHECK ALL THAT APPLY.)</site>
	Arts and crafts
	Performing arts
	Educational/instructional activities
	Organized games or sports park
	Supervised free play
	Supervised child care
	Swimming
	Off-site field trips
	Religious activities
	Cooking
	Counseling, therapy, social skills development
	Multicultural activities
	Other (PLEASE SPECIFY):
	
B4.	Is transportation available for children to get to and from <site name="">?</site>
	Yes, transportation is provided for fee
	Yes, transportation is included in the program fee
	Yes, free transportation is provided
	No, transportation is not provided → GO TO SECTION C.
B5.	Is transportation available for? (CHECK ONLY ONE.)
	All children who attend the site
	Children who live some distance away from the site
	Those who request it
	Other (PLEASE SPECIFY):
B6.	What type of transportation is provided? (CHECK ALL THAT APPLY.)
	Volunteers drive children in their own vehicles
	Shuttle buses or vans transport children
	Program is accessible through public transportation (e.g., on a bus route)
	Other (PLEASE SPECIFY):
D.7	On a terrical day, have many abildean use transportation may yield by «CITE NAME», not
B7.	On a typical day, how many children use transportation provided by <site name="">, not including field trips? (CHECK ONLY ONE.)</site>
	All or almost all children
	Most children
	Some children
	Few or very few children
	No children

SECTION C: SUMMER MEALS

C1.	On which date did <site name=""> first begin meal service for the Summer Meals Program this summer?</site>
	_ / MONTH/DAY
	☐ Don't know/Not sure
C2.	On which date did <site name=""> stop meal service for the Summer Meals Program this summer? If meal service is still ongoing, on which date do you expect to stop meal service this summer?</site>
	/ MONTH/DAY
	☐ Don't know/Not sure
C3.	What is the setting for <site name=""> during the summer? (CHECK ALL THAT APPLY.)</site>
	School Church or other religious organization Library Playground/park Recreation center or community center Housing project Mobile feeding site Homeless shelter Camp Migrant Site Museum WIC Clinic Hospital Food bank Government building Indian Tribal Organization/building College/University Other (PLEASE SPECIFY):

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast							
Morning Snack							
Lunch							
Afternoon Snack							
Supper							
Evening Snack							
							
week? Yes No C7 matrix will pre-p C7. On a typica	opulate bas Il day, appr	<mark>ed on respon</mark> oximately ho	ow many mea	als/snacks a	are served	d to childrei	
week? Yes No C7 matrix will pre-p C7. On a typica	opulate bas Il day, appr	<mark>ed on respon</mark> oximately ho	nses to C4.]	als/snacks a	are served	d to childrei	
week? Yes No C7 matrix will pre-p C7. On a typica	opulate bas Il day, appr ildren give	<mark>ed on respon</mark> oximately ho n to eat mea	nses to C4.] ow many mea lls and snack	als/snacks a s? An estin ved each day	are served	d to childrei e.	n and how
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week? Yes No C7 matrix will pre-p C7. On a typica long are ch	opulate bas Il day, appr ildren give	ed on respon oximately ho n to eat mea mber of meal	nses to C4.] ow many meals and snack Is/snacks serv	als/snacks as ? An esting yed each day ldren 13 to 1	are served nate is fin	d to childrene.	n and how
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week? Yes No C7 matrix will pre-p C7. On a typica long are ch Breakfast Morning Snack	opulate bas Il day, appr ildren give	ed on respon oximately ho n to eat mea mber of meal	nses to C4.] ow many meals and snack Is/snacks serv	als/snacks as ? An esting yed each day ldren 13 to 1	are served nate is fin	d to childrene.	n and how

SEC	TION D: CHILDREN SERVED
D1.	On a typical day, about what percent of the children served meals/snacks are (ESTIMATES ARE FINE.)
	Preschoolers? Elementary age (grades K-5)? Middle school or junior high age (grades 6-8)? High school age (grades 9-12)? Do not serve this age group
	AL% - will automatically fill in web survey based on responses entered above, and not exceed
100] D2.	On a typical day, about what percent of children served meals/snacks at <site name=""> site are (ESTIMATES ARE FINE.) Female? % Male? %</site>
D3.	On a typical day, about what percent of children served meals/snacks at <site name=""> are Hispanic or Latino/Latina? (AN ESTIMATE IS FINE.)</site>
	%
D4.	On a typical day, about what percent of children served meals/snacks at <site name=""> are (ESTIMATES ARE FINE.)</site>
	American Indian or Alaska Native? %
	Asian? %
	Black or African American? %
	Native Hawaiian or other Pacific Islander? % White? %
	Some other race?
	//
SEC	TION E: MEAL SERVICE
E1.	4.6a, SNOPS Year 1, 4.1. What type of meal service system does <site name=""> use? (CHECK ONLY ONE.)</site>
	 Cafeteria-style meal service (site workers plate the food for children or children serve themselves such as a salad bar) Pre-plated meal service (meals are already assembled, either in whole or in part) Family-style meal service (children serve themselves from common platters of food) Other (PLEASE SPECIFY):

E2.	Does <site name=""> use "offer versus serve" for any of the following meals? "Offer versus serve" allows children to decline some of the food offered in a reimbursable breakfast, lunch, or supper (excluding snacks). (CHECK ALL THAT APPLY.)</site>
	☐ Breakfast ☐ Lunch
	SupperWe do not use "offer versus serve" for any meals
E3.	Where are meals and/or snacks typically served? (CHECK ONLY ONE.)
	☐ Indoors ☐ Outdoors (except in bad weather) ☐ Both indoors and outdoors
E4.	Are hot meals ever served? A meal is considered a "hot meal" if at least one component (such as the entrée) is served heated.
	☐ Yes ☐ No
_	55 only of sites that do not have primary responsibility for menu planning, as indicated during study tment
E5.	What role do the staff at <site name=""> have in menu planning? (CHECK ALL THAT APPLY.)</site>
	 Site staff provide feedback to the sponsor and/or meal vendor on suggested menus Site staff provide feedback to the sponsor and/or meal vendor on children's likes and dislikes Site staff do not have a role in menu planning Other (PLEASE SPECIFY):

Which of the following food safety procedures do staff at <site name=""> follow? (CHECK ALL THAT APPLY.)</site>
Staff
Wash hands before handling food Wear gloves while handling food Transport cold food in a refrigerated vehicle Transport cold food in a cooler in a non-refrigerated vehicle Serve perishable foods within 2 hours if they are kept out Keep meals in a cooler or other cold storage until serving Always use thermometers to monitor cooking temperatures Always use thermometers to monitor food holding temperatures Dispose of meals or foods that fail a quality check Other (PLEASE SPECIFY):
Does <site name=""> have a written Food Safety Plan?</site>
Yes No Don't know/Not sure
Does <site name=""> have procedures to accommodate children with food allergies or other special dietary needs?</site>
 Yes No → GO TO SECTION F. Don't know → GO TO SECTION F.
What procedures do you use to protect children with food allergies or other special dietary needs? (CHECK ALL THAT APPLY.)
Separate tables Special sanitation procedures in the kitchen and/or dining area Special training for staff Signed statement from child's physician or other healthcare professional Staff inspect trays of children Menus are adapted for children with allergies or special dietary needs A team of parents, site/sponsor staff, health professionals and/or registered dietitians determines how best to address a child's dietary needs Accommodations are made on a case-by-case basis Other (PLEASE SPECIFY):

SECTION F: OTHER FOODS OFFERED

F1.	Are extra foods provided at no cost to children to supplement the summer meal? "Extra foods" are not part of the reimbursable meal but they are served at the same time as the meal to provide larger portions.
	☐ Yes ☐ No
F2.	May adults receive summer meals at <site name="">?</site>
	Yes, and there is a charge for them Yes, and the adult meals are free No adult meals are served at the site
F3.	Are a la carte foods sold to children at <site name="">? A la carte foods are foods or beverages sold separately from the summer meal or snack, such as in a vending machine or a snack bar.</site>
	YesNo → GO TO SECTION G.
F4.	Where are a la carte foods sold at <site name="">? (CHECK ALL THAT APPLY.)</site>
	☐ In the meal service area ☐ Away from the meal service area ☐ In vending machines ☐ In snack bars ☐ Other (PLEASE SPECIEY):

	Prepared entrees (e.g., pizza, hamburgers, burritos)
	Prepared non-entrée food (e.g., French fries, onion rings)
	Fruits
	Vegetables
	Breads/grain products (e.g., bagels, pretzels, crackers)
	Meats/meat alternates (e.g., nuts, nut butters, cheese, yogurt)
	Baked goods/desserts (e.g., cookies, cakes, pastries)
	Frozen desserts (e.g., ice cream, popsicles)
	Snacks (e.g., chips, energy bars, jerky)
	Candy
	Milk
	100% juice
	Water
	Beverages other than milk, 100% juice or water (e.g., sports drinks, juice drinks)
	Other (PLEASE SPECIFY):
SEC	ΓΙΟΝ G: SITE EQUIPMENT AND STORAGE FACILITIES
G1.	Which of the following cooking equipment is <u>available</u> at <site name="">? This equipment</site>
	may or may not be used in preparing summer meals. (CHECK ALL THAT APPLY.)
	Domestic Range with oven
	Domestic Range with oven Commercial Range with oven
	Domestic Range with oven
	 Domestic Range with oven Commercial Range with oven Domestic microwave oven
	Domestic Range with oven Commercial Range with oven Domestic microwave oven Commercial microwave oven
	Domestic Range with oven Commercial Range with oven Domestic microwave oven Commercial microwave oven Convection oven
	Domestic Range with oven Commercial Range with oven Domestic microwave oven Commercial microwave oven Convection oven Grill(s)
G2.	Domestic Range with oven Commercial Range with oven Domestic microwave oven Commercial microwave oven Convection oven Grill(s) Other (PLEASE SPECIFY): This site does not have cooking equipment What type of freezer food storage capacity is available at <site name="">? This equipment</site>
G2.	Domestic Range with oven Commercial Range with oven Domestic microwave oven Commercial microwave oven Convection oven Grill(s) Other (PLEASE SPECIFY): This site does not have cooking equipment
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G2.	Domestic Range with oven Commercial Range with oven Domestic microwave oven Commercial microwave oven Convection oven Grill(s) Other (PLEASE SPECIFY): This site does not have cooking equipment What type of freezer food storage capacity is available at <site name="">? This equipment may or may not be used in preparing summer meals. (CHECK ALL THAT APPLY.) Non-commercial freezer Small (single section) commercial reach-in freezer</site>
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G2.	Domestic Range with oven Commercial Range with oven Domestic microwave oven Commercial microwave oven Convection oven Grill(s) Other (PLEASE SPECIFY): This site does not have cooking equipment What type of freezer food storage capacity is available at <site name="">? This equipment may or may not be used in preparing summer meals. (CHECK ALL THAT APPLY.) Non-commercial freezer Small (single section) commercial reach-in freezer Hedium (double section) commercial reach-in freezer Large (triple section) commercial reach-in freezer</site>

G3.	equipment may or may not be used in preparing summer meals. (CHECK ALL THAT APPLY.)
	Small (single section) commercial reach-in refrigerator Medium (double section) commercial reach-in refrigerator Large (triple section) commercial reach-in refrigerator Walk-in commercial refrigerator Other (PLEASE SPECIFY): This site does not have refrigerated food storage capacity
G4.	Does <site name=""> have storage for dry and canned foods? (CHECK ONLY ONE.)</site>
04.	Yes No
SEC	ΓΙΟΝ Η: OTHER INFORMATION
H1.	Is there anything else you would like to tell us about the summer meals program at <site name="">?</site>
H2.	What is your current job title or position?

Н3.	How long have you worked at <site name="">?</site>
	Number years or Number months
H4.	What is the highest level of school you have completed? (CHECK ONLY ONE.)
	Less than high school High school graduate – high school diploma or the equivalent (for example, GED) Some college but not degree Associate degree Bachelor's degree (for example, BA, BS) Advanced or post-graduate degree (for example, Master's degree, MD, DDS, JD, PhD, EdD)
	RAMMER: Module below to be stored separately from the survey data above but with linking bossible.
SECT	ION I: FUTURE FOLLOWUP
I1.	Would you be available for a follow-up telephone interview in the next month or so? The interview will take about an hour.
	No Yes. Please let us know your contact information. HOME NUMBER: CELL PHONE NUMBER:
	EMAIL ADDRESS:
12.	Because phone numbers and email addresses change over time, please tell us the name and contact information of two people who will know how to find you.
	Contact Person # 1:
	Phone Number for Contact Person # 1:
	Contact Person # 2:
	Phone Number for Contact Person # 2:

Thank you for participating in the Summer Meals Study