#### **APPENDIX D**

# School Food Authority (SFA) Director Survey 2015-2016

# Child Nutrition Program Operations Study II

### **CNOPS**

## School Food Authority (SFA) Director

Survey 2015-2016

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0584-XXXX. The time required to complete this information collection is estimated to average 2 hours 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.



U.S. Department of Agriculture Food and Nutrition Service

This survey is being conducted for the Food and Nutrition Service, U.S. Department of Agriculture as part of a study of the National School Lunch Program (NSLP), School Breakfast Program (SBP), and other USDA food programs throughout the country. All responses will be kept private, to the extent allowed by law; no names will be used in our study reports, and only aggregated results will be reported.

The study is authorized by the Healthy, Hunger-Free Kids Act of 2010 (HHFKA) and cooperation by selected states, local education agencies, and schools is required under Section 305 of the HHFKA. Section 305 of the Healthy, Hunger-Free Kids Act of 2010 states that "States, State educational agencies, local educational agencies, schools, institutions, facilities, and contractors participating in programs authorized under this Act and the Child Nutrition Act of 1966 (42 U.S.C 1771 et seq.) shall cooperate with officials and contractors acting on behalf of the Secretary, in the conduct of evaluations and studies under those Acts."

Send comments regarding the burden estimate (2 hours) or any other aspect of this collection of information, including suggestions for reducing this burden, to:

U.S. Department of Agriculture Food and Nutrition Service Office of Policy Support Alexandria, VA 22302 Attn: Dr. Devin Wallace-Williams

We thank you for your cooperation and participation in this very important study.

INSTRUCTIONS	
Please answer all questions.	
Unless you see the words MARK ALL THAT APPLY after a question, please mark only one a question.	nswer for each
Please note that, depending on the staffing structure of your SFA, you may need input from respond to some questions in the survey.	other colleagues to
If you have any questions about the study or about completing this survey, please email <u>SF@2mresearch.com</u> or call 1-866-xxx-xxxx (toll-free).	ASurveyHelp
Date:     /          Month Day Year	
School District Name(s):	
Contact Information for the SFA Director:	
Name:	
Address:	
City, State, Zip Code:	
Phone Number:   _  -    -    -     _   _   _	
Email Address:	
Name and address of person filling out this survey if other than the SFA Director:	
Name:	
Address:	

Address:	
City, State, Zip Code:	
Phone Number:   _  -     -  -  -  -  -  -  -  -  -  -  -  -  -	
Email Address:	

1	SCL	100I	DADT	ATION
	JUI	IOOL	FADI	

This section includes questions about schools in your school food authority (SFA) participating in the National School Lunch Program (NSLP), School Breakfast Program (SBP), Child and Adult Care Food Program (CACFP) Afterschool At-risk Supper Program, and the Summer Food Service Program (SFSP).

For the next two questions, please record your responses separately for Elementary schools (i.e., schools composed of any span of grades from Kindergarten through 6th grade); Middle or Junior High schools (i.e., schools that have no grade lower than 6 and no grade higher than 9); or High schools (i.e., schools that have no grade lower than 9 and continue through 12th grade). If any school does not meet the Elementary, Middle or Junior High, or High school definition, include it in the "other schools" column and describe it briefly under item 1.1f.

1.1 Please answer the following questions for the <u>2015-2016</u> school year.

IF NONE, PLEASE ENTER 0.

II NOIL, I LEASE ENTER O.					
	ELEMENTARY SCHOOLS	MIDDLE OR JUNIOR HIGHS	HIGH SCHOOLS	OTHER SCHOOLS	TOTAL
a. What is the total number of <b>schools</b> in your SFA?					
b. How many <u>schools</u> in your SFA are participating in both the School Breakfast Program (SBP) and the National School Lunch Program (NSLP)?					
c. How many <u>schools</u> in your SFA are participating in <b>SBP</b> only?		<u>  </u>			
d. How many <u>schools</u> in your SFA are participating in <b>NSLP</b> only?					
e. How many <u>schools</u> in your SFA are NOT participating in either SBP or NSLP?		_ _			

1.1f.	If applicable, please identify the grade spans (lowest and highest grades) for each "other school" included above.

school year are the same as t	he 2015-2016	school year, o	check here and	d go to questi	on 1.3.
	ELEMENTARY SCHOOLS	MIDDLE OR JUNIOR HIGHS	HIGH SCHOOLS	OTHER SCHOOLS	TOTAL
a. What was the total number of schools in your SFA?					I_I_I
b. How many <u>schools</u> in your SFA participated in both the School Breakfast Program (SBP) and the National School Lunch Program (NSLP)?					
c. How many <u>schools</u> in your SFA participated in <b>SBP</b> only?					
d. How many <u>schools</u> in your SFA participated in <b>NSLP</b> only?		1 1 1 1		1 1 1 1	
e. How many <u>schools</u> in your SFA did NOT participate in either SBP or NSLP?			1 1 1 1		
If applicable, please identify the gincluded above.	rade spans (lo	owest and high	nest grades) fo	or each "othei	school"

Do any schools in your SFA participate in the CACFP Afterschool At-Risk Supper Program				
ı ☐ Yes				
2 No SKIP TO 1.5				
How many schools in your SFA <u>current</u> At-Risk Supper Program?	<u>ıtly</u> participate as sponso	ors or sites in the (	CACFP Afterscho	
Please do not count schools that are expe	ected to participate as spor	nsors or sites in the	future.	
A <u>sponsor</u> is an organization the State agencies to assume adm operations. Examples of sponse nonprofit organizations, public county, tribal, or State governments	inistrative and financial r sors include public or priv or private nonprofit cam	esponsibilities for vate nonprofit sch ps, and units of lo	CACFP ools, private	
A <u>site</u> is a physical location, ap during a supervised time perio care programs, and schools.				
IF NONE, PLEASE ENTER 0.				
		NUMBER OF SPONSORS	NUMBER OF SITES	
a. Of the [WEB PREFILL # FROM 1.1a] I many participate as sponsors or sites?				
b. Of the [WEB PREFILL # FROM 1.1a] I schools, how many participate as spor				
c. Of the [WEB PREFILL # FROM 1.1a] I participate as sponsors or sites?				
d. Of the [WEB PREFILL # FROM 1.1a] of participate as sponsors or sites?				
If your SFA is the only CACFP sponsor schools that participate as sponsors.	r, please mark the box be	elow and enter 0 fo	or the number of	
☐ SFA is the only CACFP sponsor				

5		our SFA <u>not</u> currently participating in the CACFP Afterschool At-Risk Supper
		articipate next year (school year 2016-2017)?
	MARK ONLY ONE  1 Yes	
	2  No	SKIP TO 1.7
	d Don't know	SKIP TO 1.7
		many additional schools plan to participate next year?
	_  schools	
		ny individual schools in your SFA using strategies to build awareness of the ICFP Afterschool At-Risk Supper Program among eligible student
	MARK ONLY ONE	
	₁ ☐ Yes	
	2 No	SKIP TO 1.10
	d Don't know	SKIP TO 1.10
	MARK ALL THAT APP	
		among eligible student nonparticipants in your schools? PLY
	1 Mass Mailings	
	<sup>2</sup> Newsletters	
	3 Social Media (	(i.e. Facebook, Twitter, YouTube)
	4 Public Service	e Announcements
	5 Texting Camp	paign
		als (Flyers, Bookmarks, and Postcards)
	7 FNS Mapping	Tools
	8 National Hung	ger Hotline
	<ul><li>9 Advertising at</li></ul>	Family-Friendly Events
	10 Presentations	to Faith-based Organizations
		eetings
	11 L Community M	
	_	h Local Agencies
	12 Partnering wit	h Local Agencies

1.9	Please select the strategies used in your SFA to promote the CACFP Afterschool At-Risk Supper Program to the <u>local community at large</u> .
	MARK ALL THAT APPLY
	$_{1}$ USDA Materials (Flyers, Bookmarks, and Postcards)
	2 Advertising at Family-Friendly Events
	₃ ☐ Social Media
	4 D Public Service Announcements
	5 Partnering with Local Agencies
	6 ☐ Presentations to Faith-based Organizations
	7 Other (Specify)
	8 None
The fol 2015.	llowing questions deal with participation in the Summer Food Service Program during the summer of
1.10	Did any schools in your SFA participate in the 2015 Summer Food Service Program?
	ı ☐ Yes
	<sub>2</sub> No SKIP TO 1.13

	How many schools in your SFA participated as sponsors or sites in the Summer Food Service Program (SFSP) during the summer of 2015?  A sponsor is an organization that has entered into an agreement with their administering					
	Examples of organizations	es to assume administrative and financial re sponsors include public or private nonprof s, public or private nonprofit camps, and ur ernment, including a School Food Authority	it schools, priva nits of local, mur	te nonprofit		
	during a sup	ysical location, approved by the State agenerics of sites inclused time period. Examples of sites incluse, and schools.				
	IF NONE, PLEASE ENT	ER 0.				
			NUMBER OF SPONSORS	NUMBER OF SITES		
	-	FILL # FROM 1.1a] Elementary schools, how as sponsors or sites?				
		FILL # FROM 1.1a] Middle or Junior High participated as sponsors or sites?				
		FILL # FROM 1.1a] High schools, how many nsors or sites?				
	d. Of the [WEB PREFILL # FROM 1.1a] other schools, how many participated as sponsors or sites?					
	If your SFA is the only SFSP sponsor, please mark the box below and enter 0 for the number of schools that participate as SFSP sponsors.					
	☐ SFA is the only	SFSP sponsor				
	Do any schools in yo	our SFA that did <u>not</u> participate in the Sumn	mor Food Sorvice	a Drogram in the		
1.12		nd to participate in the program this summe		e Program in the		
1.12				e Program in the		
1.12	summer of 2015 inte			e Program in the		
1.12	summer of 2015 inte	nd to participate in the program this summ		e Program in the		
	summer of 2015 inte  1  Yes 2  No d  Don't know	nd to participate in the program this summer	er (in 2016)?	e Program in the		
	summer of 2015 inte  1  Yes 2  No d  Don't know	nd to participate in the program this summer SKIP TO 1.14  SKIP TO 1.14  many additional schools plan to participate	er (in 2016)?	e Program in the		
1.13	summer of 2015 inte  1  Yes 2  No d  Don't know  Approximately how I      SCHOOLS  Is your SFA or are ar	nd to participate in the program this summer SKIP TO 1.14  SKIP TO 1.14  many additional schools plan to participate	er (in 2016)? this summer? ategies to build a	awareness of the		
1.13 1.14	summer of 2015 inte  1  Yes 2  No d  Don't know  Approximately how I      SCHOOLS  Is your SFA or are ar	nd to participate in the program this summer SKIP TO 1.14  SKIP TO 1.14  many additional schools plan to participate my individual schools in your SFA using stra	er (in 2016)? this summer? ategies to build a	awareness of the		
1.13	summer of 2015 inte  1 Yes 2 No d Don't know  Approximately how I  SCHOOLS  Is your SFA or are ar availability of Summer	nd to participate in the program this summer SKIP TO 1.14  SKIP TO 1.14  many additional schools plan to participate my individual schools in your SFA using stra	er (in 2016)? this summer? ategies to build a	awareness of the		

1.15	What strategies are being used to build awareness of the Summer Food Service Program specifically among eligible student nonparticipants in your schools?	
	MARK ALL THAT APPLY	
	1 ☐ Mass Mailings	
	2 Newsletters	
	₃ ☐ Social Media (i.e. Facebook, Twitter, YouTube)	
	4 Dublic Service Announcements	
	5 Texting Campaign	
	6 ☐ USDA Materials (Flyers, Bookmarks, and Postcards)	
	7  FNS Mapping Tools	
	8 National Hunger Hotline	
	9 Advertising at Family-Friendly Events	
	10 Presentations to Faith-based Organizations	
	11 Community Meetings	
	12 Partnering with Local Agencies	
	13 Other (Specify)	
	14 FNS Summer Meal Site Finder	
	15 None	
1.16	Please select the strategies used in your SFA to promote the Summer Food Service Program to the <u>local community at large</u> .	
	MARK ALL THAT APPLY	
	$_{\scriptscriptstyle 1}$ USDA Materials (Flyers, Bookmarks, and Postcards)	
	2 Advertising at Family-Friendly Events	
	₃ ☐ Social Media	
	3 ☐ Social Media 4 ☐ Public Service Announcements	
	4 D Public Service Announcements	
	<ul> <li>4 □ Public Service Announcements</li> <li>5 □ Partnering with Local Agencies</li> </ul>	
	<ul> <li>Public Service Announcements</li> <li>□ Partnering with Local Agencies</li> <li>□ Presentations to Faith-based Organizations</li> </ul>	
	<ul> <li>Public Service Announcements</li> <li>Partnering with Local Agencies</li> <li>Presentations to Faith-based Organizations</li> <li>Other (Specify)</li></ul>	
	<ul> <li>Public Service Announcements</li> <li>Partnering with Local Agencies</li> <li>Presentations to Faith-based Organizations</li> <li>Other (Specify)</li></ul>	
	<ul> <li>Public Service Announcements</li> <li>Partnering with Local Agencies</li> <li>Presentations to Faith-based Organizations</li> <li>Other (Specify)</li></ul>	
	<ul> <li>Public Service Announcements</li> <li>Partnering with Local Agencies</li> <li>Presentations to Faith-based Organizations</li> <li>Other (Specify)</li></ul>	
	<ul> <li>Public Service Announcements</li> <li>Partnering with Local Agencies</li> <li>Presentations to Faith-based Organizations</li> <li>Other (Specify)</li></ul>	
	<ul> <li>Public Service Announcements</li> <li>Partnering with Local Agencies</li> <li>Presentations to Faith-based Organizations</li> <li>Other (Specify)</li></ul>	
	<ul> <li>Public Service Announcements</li> <li>Partnering with Local Agencies</li> <li>Presentations to Faith-based Organizations</li> <li>Other (Specify)</li></ul>	

#### 2. STUDENT PARTICIPATION

This section includes questions about student enrollment and National School Lunch Program (NSLP) and School Breakfast Program (SBP) participation at the schools in your school food authority (SFA) during the 2014-2015 and 2015-2016 school years.

Please record your responses separately for Elementary schools (i.e., schools composed of any span of grades from Kindergarten through 6th grade); Middle or Junior High schools (i.e., schools that have no grade lower than 6 and no grade higher than 9); or High schools (i.e., schools that have no grade lower than 9 and continue through 12th grade). If any school does not meet the Elementary, Middle or Junior High, or High school definition, please include it in the "other schools" column.

#### 2.1. Please answer here for the <u>2014-2015</u> school year:

IF NONE, PLEASE ENTER 0.

	ELEMENTARY SCHOOLS	MIDDLE OR JUNIOR HIGHS	HIGH SCHOOLS	OTHER SCHOOLS
a. As of October 31, 2014, what was the total number of <u>students</u> enrolled in your SFA?*			_  	
b. How many of the total enrolled <u>students</u> do not have access to SBP?*	···		 	
c. How many of the total enrolled <u>students</u> do not have access to NSLP?*	···		 	_ _
d. How many of the total enrolled <u>students</u> were approved to receive free meals?	···		 	
e. How many of the total enrolled <u>students</u> were approved to receive reduced price meals?	<u> </u>	_ _	 	<u>   </u>
f. What was the total number of <u>students</u> in attendance in October 2014?	···	<u> _ _ </u>	 	
g. What was the total number of days that meals were served in October 2014?**	··	<u> _ _ </u>	<u>                                    </u>	

<sup>\*</sup> The total student enrollment should include prekindergarten and Kindergarten students who attend school half day and may not have access to meals. Children attending a school that does not participate in the NSLP or the SBP should also be included in this count.

#### 2.2 Please answer here for the <u>2015-2016</u> school year:

IF NONE, PLEASE ENTER 0.

	ELEMENTARY SCHOOLS	MIDDLE OR JUNIOR HIGHS	HIGH SCHOOLS	OTHER SCHOOLS
a. As of October 31, 2015, what was the total number of <u>students</u> enrolled in your SFA?*	··  _	<u>   </u>		

<sup>\*\*</sup> If there were differences in the number of serving days among schools of the same type, provide the average number of serving days for each school type.

b.	How many of the total enrolled students do not have access to SBP?*		
C.	How many of the total enrolled students do not have access to NSLP?*	 	
d.	How many of the total enrolled students were approved to receive free meals?		
e.	How many of the total enrolled <u>students</u> were approved to receive reduced price meals?		
f.	What was the total number of <b>students</b> in attendance in October 2015?		
g.	What was the total number of days that meals were served in October 2015?**	<u>  _</u>	

- \* The total student enrollment should include prekindergarten and Kindergarten students who attend school half day and may not have access to meals. Children attending a school that does not participate in the NSLP or the SBP should also be included in this count.
- \*\* If there were differences in the number of serving days among schools of the same type, provide the average number of serving days for each school type.

_				
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-		4 I	PR	II . E 3

The next questions are about the meal prices for the <u>2015-2016</u> and <u>2014-2015</u> school years. When prompted, please record your responses separately for Elementary (i.e., schools composed of any span of grades from Kindergarten through 6th grade); Middle or Junior High (i.e., schools that have no grade lower than 6 and no grade higher than 9); or High School (i.e., schools that have no grade lower than 9 and continue through 12th grade). If any school does not meet the Elementary, Middle or Junior High, or High School definition, please include them in the "Other schools" column.

3.1. What prices did you charge for full price, reduced price, and adult <u>breakfasts</u> in your SFA at the beginning of the <u>2015-2016</u> school year?

If students are not charged for breakfast (for example, schools are operating under Provision 2, Provision 3, or Community Eligibility Provision (CEP), or another funding source covers the meal costs), breakfast is not served at the school type, or your SFA does not have the type of school, please check the appropriate box. If applicable, please still report the prices charged for adult breakfasts.

				i e
BREAKFAST PRICES	ELEMENTARY SCHOOLS	MIDDLE OR JUNIOR HIGHS	HIGH SCHOOLS	OTHER SCHOOLS
a. Full price breakfast	 \$   .	\$   .	\$   .	\$   .
b. Reduced price breakfast	·\$  •	\$   .	\$   .	\$   .
c. Breakfast is served at no cost to students at this type of school	, ₀ □	o 🗆	o 🗆	0 🗆
d. Adult breakfast	 \$   .	\$ <u> </u>  .	\$   .	\$   .
e. Do not serve breakfast at this type of school	1	2 🔲	з 🗆	4 🔲
f. Do not have this type of school	1	2 🗌	з 🗌	4 🗌

school year, check	chere and go to ques	tion 4.1.		
BREAKFAST PRICES	ELEMENTARY SCHOOLS	MIDDLE OR JUNIOR HIGHS	HIGH SCHOOLS	OTHER SCHOOLS
a. Full price breakfast	 \$   .	\$   .	\$ <u> </u>  .	\$   .
b. Reduced price breakfast	\$   .	\$   .	\$   .	\$   .
c. Breakfast was served at no cost to students at this type of school	0 🗆	о 🗆	0 🗆	o 🗆
d. Adult breakfast	     \$  -	\$   .	\$   .	\$   .
e. Do not serve breakfast at this type of school	1	2 🗆	з 🗌	4 🔲
f. Did not have this type of school		2 🗌	з 🔲	4 🗌

#### 4. FOOD SERVICE OPERATIONS

The following questions are about school meal provisions for the <u>2015-2016</u> school year. These include:

- Provision 2—Reducing certification to once every four years, with claiming based on derived percentages
- Provision 3—Reducing certification to once every four years, with claiming based on prior funding levels
- Community Eligibility Provision (CEP)—Eliminating household applications in high poverty local educational agencies (LEAs) and schools, with claiming based on direct certification percentages.
- 4.1. How many schools are operating under the following provisions for NSLP and SBP?

SPECIAL PROVISION OPTION	NSLP ONLY	SBP ONLY	BOTH NSLP AND SBP
a. Provision 2	_ _		_ _
b. Provision 3		_ _ _	
c. CEP			

IF ANSWER TO 4.1c = 0, THEN DO NOT ASK 4.2c.

4.2. We would like to know how long schools have been using each provision. Enter the number of schools that have operated continuously under each provision for the specified length of time. Please count schools in one column only.

SPECIAL PROVISION OPTION	1-5 YEARS	6-10 YE	ARS	11-15 YEARS	16-20 YEARS	20+ YEARS
a. Provision 2	_	_	-			
b. Provision 3		_	_	_	_ _	_ _
	LESS THAN 1	YEAR		1 YEAR	2 OR MO	ORE YEARS
c. CEP		_			.	

ANSW	ER IF 4.1c IS GREATER THAN 1.
4.3.	Did any schools in your SFA group together to participate in CEP?
	ı □ Yes
	2 No SKIP TO 4.5
4.4	How did schools in your SFA group together to participate in CEP?
	$_{\scriptscriptstyle 1}$ $\square$ All schools in SFA grouped together
	Some, but not all schools grouped together
SKIP 4	.5 AND 4.6 IF ALL SCHOOLS IN SFA PARTICIPATE IN CEP (1.1A IS EQUAL TO 4.1C).
4.5.	Does your SFA have any schools eligible for CEP that are not currently participating in this provision during the 2015-2016 school year?
	ı ☐ Yes
	<sub>2</sub> No SKIP TO 5.1
4.6.	Did CEP-eligible schools elect to not participate in CEP because participation would not be financially worthwhile, or it would impose financial risk?
	$_{1}$ Yes (please briefly describe why)
	Yes (please briefly describe why)  No

		5. ELIGIBILITY DETERM	MINATION AND VERIFICATION
		out certification for free or reduced tion practices in your SFA during	d-price school meals, verification, verification for cause, the 2015-2016 school year.
5.1.	•	students enrolled in your SFA we PLEASE ENTER 0.	re directly certified as of October 31, 2015?
		,     STUDENTS	
5.2.	How many time?	additional students were directly	certified after October 31, 2015 up until this point in
	IF NONE, P	PLEASE ENTER 0.	
		,     STUDENTS	
5.3.		te or your SFA responsible for ma	atching lists of enrolled students to lists of household ectly certify students?
		Assistance for Needy Families. F	nce Program (formerly known as Food Stamps). TANF is DPIR is the Food Distribution Program on Indian
	the State, o	or when an SFA provides student	atching even when SFAs verify information provided by enrollment information to the State. Conversely, SFAs yeven when the State provides the SFA with SNAP,
	MARK ONE	ONLY	
	ı ☐ Sta	te	SKIP TO 5.5
	2 SF	A	
	₃ □ SF	A does not directly certify students	SKIP TO 5.5
5.4.		enges does your SFA face in matc NF, or FDPIR?	ching enrolled students to household participation in
	MARK ALL	THAT APPLY	
	ı □ Lac	ck of staff time and resources to perfo	orm data matching
	2 🗌 Hig	h level of burden (e.g. due to outdate	ed or not user friendly computer systems)
	з 🗌 Diff	iculty reconciling state-generated dir	ect certification lists with local point-of-sale systems
	4 🗌 Diff	iculty investigating or reconciling par	tially matched or unmatched children
	₅ □ Ne	ed to use a manual matching proces	s
	6 ☐ Dat	ta insecurity/concerns about persona	ally identifiable information

 $_{7}$   $\square$  Lack familiarity with system functions designed for district use

9 Other (Specify)

 $_{8}\ \square$  No challenges

	Vhich of the following formats of parent-completed ap neals for their children is used most often for the 201			reduced-	price school
ı	MARK ONE ONLY				
	$_{\scriptscriptstyle 1}$ $\square$ Web-based or computer-based application				
	$_{\rm 2}~\square$ Computer-read or scannable paper application		SKIP T	O 5.7	
	$_{3}\ \square$ Manually-entered paper application		SKIP T	O 5.7	
	$_{\rm 4}~\square$ No parents in the SFA submit applications for scho	ool meals	SKIP T	O 6.1	
ls	s the web-based or computer-based application integ	rated with any	of the	following	data system
		Ī	MARK	ONE RESPO	NSE PER ROW
			YE	ES	NO
a.	Meal claiming system		1		2
b.	Point-of-sale system		1		2
C.	Student records		1		2 🔲
	Direct certification		1		2
e.	Other (Specify)		<sub>1</sub> [		2 🔲
р	For each basis for eligibility listed below, how is the deprocessing applications—manually by the determining	g official, or a	utomatic	cally (for e	example, by
р		g official, or a s performed w	utomation vith form	cally (for entry and a	example, by spreadshee
р	processing applications—manually by the determining	g official, or a s performed w MARK ON	utomation vith form	cally (for enulas in a	example, by spreadshee
p c	processing applications—manually by the determining	g official, or a s performed w	utomationith form	cally (for entry and a	example, by spreadsheet ROW MATED
pc	processing applications—manually by the determining computer algorithm, software program, or calculations	g official, or as s performed w MARK ON MANUAL	utomationith form	cally (for enulas in a DNSE PER AUTON	ROW MATED INATION
pc	processing applications—manually by the determining computer algorithm, software program, or calculations  BASIS FOR ELIGIBILITY	g official, or as s performed w MARK ON MANUAL DETERMINAT	utomationith form	Cally (for enulas in a DNSE PER AUTON DETERM	ROW MATED INATION
pc	BASIS FOR ELIGIBILITY  a. Household income	g official, or as performed was performed wark on MANUAL DETERMINAT	utomationith form	cally (for enulas in a conservation of a conserv	ROW MATED INATION
pc	BASIS FOR ELIGIBILITY  a. Household income	g official, or as performed was performed was mark on manual determinated by the manual determinated b	utomationith form	Cally (for enulas in a conservation of a conserv	ROW MATED INATION
pc	BASIS FOR ELIGIBILITY  a. Household income  b. Assistance program case number (for example, SNAP, FDPIR, or TANF)*  c. Child enrolled in Head Start or Even Start	g official, or as performed we mark on manual determinated by the manual de	utomationith form	Cally (for a nulas in	ROW MATED INATION
pc	BASIS FOR ELIGIBILITY  a. Household income	g official, or as performed we mark on MARK ON MANUAL DETERMINAT	utomatic vith form IE RESPO TION	Cally (for equals in a constant of a constan	ROW MATED INATION INATION IPIR is the Foo
p c	BASIS FOR ELIGIBILITY  a. Household income	g official, or as performed we mark on MARK ON MANUAL DETERMINAT  1	utomatic vith form IE RESPO TION	Cally (for equals in a constant of a constan	ROW MATED INATION INATION IPIR is the Foo
p c	BASIS FOR ELIGIBILITY  a. Household income	MARK ON MANUAL DETERMINAT	utomatic vith form IE RESPO TION	Cally (for equals in a constant of a constan	ROW MATED INATION INATION IPIR is the Foo
p c	BASIS FOR ELIGIBILITY  a. Household income	MARK ON MANUAL DETERMINAT	utomatic vith form IE RESPO TION	Cally (for equals in a constant of a constan	ROW MATED INATION INATION IPIR is the Foo
p c	BASIS FOR ELIGIBILITY  a. Household income	MARK ON MANUAL DETERMINAT	utomatic vith form IE RESPO TION	Cally (for equals in a constant of a constan	ROW MATED INATION INATION IPIR is the Foo

5.9.	Did your SFA accept emailed submissions of verification documentation from parents?
	ı □ Yes
	2  No
5.10.	Did your SFA follow up with households that did not respond to initial requests for verification documentation?
	ı □ Yes
	2 No
5.11.	Did your SFA perform verification for cause (that is, verify questionable applications in addition to verifying the sample selected at random)?
	ı □ Yes
	₂ □ No SKIP TO Q 5.15
5.12.	How many questionable household applications were verified for cause?
	,   APPLICATIONS

5.13		This question is about the number of household applications verified for cause and any resulting changes in eligibility status. In responding, exclude counts of applications that were directly verified (certification verified without contacting parents). Please provide results by original benefit type and method of approval, as applicable.					
		How many questionable household applications verified	for cause resulte	ed in:			
			•	UESTIONABLE HOUSEHOLD  APPLICATIONS			
			IF NONE	, PLEASE ENTER 0.			
	a.	No change to eligibility?	1				
	b.	A change from free (categorically eligible) to reduced price eligibility?*	I				
	C.	A change from free (income-eligible) to reduced price eligibility?*					
		* Categorical eligibility is based on SNAP, TANF, or FDPIR documentation (a case number). Income eligibility is based on household size and income information.					
		How many questionable household applications verified status? Then, for changes to paid status, indicate how marequests for verification documentation:					
			NUMBER OF QUESTIONABLE HOUSEHOLD APPLICATIONS	IF GREATER THAN 0: NUMBER AS A RESULT OF NOT RESPONDING TO REQUESTS FOR VERIFICATION DOCUMENTATION			
			IF NONE	E, PLEASE ENTER 0.			
	d.	A change from free (categorically eligible) to paid status?	_ _				
	e.	A change from free (income-eligible) to paid status?	_				
	f.	A change from <b>reduced-price to paid</b> status?	_ _				

5.14	. What criteria did your SFA use to identify questionable applications for verifica	ition for caus	se?
		MARK ONE	E PER ROW
		YES	NO
i	Non responders from previous school year(s)	1 🔲	2
	. Applications with zero income listed in current and previous year(s)	1 🗆	2
	Error prone (close to income guidelines) applications	1 🗆	2
	l. School district employee application	1 🗆	2
	Multiple application submissions with different information in order to qualify for increased benefits	1 🗆	2
1	Other (Specify)	1 🗆	2
5.11	<ul> <li>Did your SFA perform <u>direct verification</u> (verified application without contactin approved household applications?</li> <li>1 ☐ Yes</li> <li>2 ☐ No</li> </ul>	g parents) o	1

	6. FINANCIAL MANAGEMENT	
	ection is about non-program food revenue and your nonprofit food service account. Questions pertain to <u>15-2016</u> school year unless specified otherwise.	
6.1.	As you may know, schools are required to accrue all revenue from the sale of non-program foods in a nonprofit school food service account and track this revenue separately from school meal program revenue.	
	Non-program foods are foods other than reimbursable meal items that are sold in a school at any time or location on the school campus and are purchased using funds from the non-profit school food service account. Examples include a la carte items, adult meals, items purchased for fundraisers, vending machines, and school stores, and items purchased for catering and vended meals.	
	To what extent do schools in your SFA track the accrual of revenue from the sale of non-program food sales?	
	MARK ONE ONLY	
	$_{\scriptscriptstyle 1}$ $\;\square\;$ All or most schools track all non-program food sales	
	2 All or most schools track some non-program food sales, such as those sold under the food service department	
	$_{3}$ $\square$ All or most schools do not track non-program food sales	
	$_{4}$ $\square$ Only my SFA (not schools) tracks non-program food sales	
6.2.	Does your SFA monitor costs paid out of nonprofit school foodservice accounts (or if SFA manages school finances centrally, a nonprofit SFA foodservice account)?  1	
6.3.	What challenges, if any, does your SFA experience in monitoring costs paid out of nonprofit foodservice accounts?	
	MARK ALL THAT APPLY	
	$_{1}$ $\square$ Some/all schools do not have nonprofit food service accounts	
	$_{2}$ $\square$ I/my staff lack training or guidance in these types of accounting policies or procedures	
	$_{3}\;\square$ Other financial management needs take priority	
	4 $\square$ It takes too much time	
	$_{5}$ $\square$ No process in place to monitor or collect school documentation	
	6 Other (Specify)	
	$_{7}$ $\square$ No challenges	
	$_8$ $\ \square$ I am not responsible for oversight or monitoring of nonprofit foodservice accounts	

6.4.	You may have heard about USDA's Non-program Foods Revenue Tool. What best describes your SFA's knowledge and use of this tool to determine Non-program food revenue amounts?
	MARK ONE ONLY
	$_{1}\;\;\square\;\;$ I don't know what the tool is
	$_{2}\;\;\square\;\;$ I know the tool is available, but our SFA doesn't use it
	$_{3}$ $\square$ Some schools in our SFA use the tool
	4  All schools in our SFA use the tool
6.5.	Who is the primary decision maker about how your SFA's nonprofit school food service account is managed, particularly with respect to the costs that are charged to the account?
	MARK ONE ONLY
	□ School superintendent
	2 District business manager
	₃ ☐ SFA director
	4 Other (Specify)
The fo	llowing questions are about alternative meals provided and recouping credits.
6.6	What is normally done if a child who is not receiving a free meal cannot pay for a meal?
	MARK ONE ONLY
	$_{1}$ $\square$ Serve the child the reimbursable meal
	$_2$ $\square$ Serve the child an alternate meal
	$_{3}\;\square$ Do not serve the child a meal
	4 Other (Specify)
6.7	Does your SFA keep track of the amount of money owed as a result of unpaid school meals?
	ı □ Yes
	2
6.8	For the <u>2014-2015</u> school year, what was the total amount of money owed to your SFA as a result of unpaid school meals?
	,   NUMBER
6.9	How much of this money has been recovered?
	,   NUMBER

6.10	What steps does	your SFA take to recover mo	oney for unpaid student meals?
------	-----------------	-----------------------------	--------------------------------

MARK ONE RESPONSE PER ROW

	YES	NO
a. Send bill to parents	. 1	2 🔲
b. Provide the student with alternate meals until the debt is paid	. 1	2 🗆
c. Use a debt collection agency	. 1 🗆	2 🗆
d. Try to retroactively approve the student for free or reduced price meals	. 1 🗆	2 🗌
e. Administrative actions (e.g., withhold grades)	. 1 🗆	2 🗆
f. No effort made	. 1 🗆	2 🗆
g. Other (Specify)	. 1	2

#### 7. TRAINING AND PROFESSIONAL STANDARDS

The next few questions ask about your SFA's training and technical assistance <u>during the 2015-2016 school year.</u>

7.1 In what topic areas did any of your school nutrition staff receive training or technical assistance? If staff received training or technical assistance, please indicate how useful the training or technical assistance was and who provided the training or technical assistance for each of the topic areas listed.

		Did staff	If Y	If Yes, how useful was the training or technical assistance?				
	Topic Area	receive training or technical assistance?	Not at all useful				Very useful	Who provided the training or technical assistance? CHECK ALL THAT APPLY
a.	Menu planning	1 □ Yes 2 □ No	1 🗆	2 🗆	з 🗆	4 🗆	5 🗌	<ul> <li>□ FNS</li> <li>□ Institute for Child Nutrition (ICN)         (Formerly National Food Service         Management Institute)</li> <li>□ Professional associations or         organizations</li> <li>□ SFA staff (in-house)</li> <li>□ State Child Nutrition Agency</li> <li>□ Commercial vendors</li> <li>□ Local agencies and partners</li> <li>□ Other (Specify)</li> </ul>
b.	Nutrition education	1 □ Yes 2 □ No	1 🗆	2 🗌	3 🗌	4 🗌	5 🗌	<ul> <li>□ FNS</li> <li>□ Institute for Child Nutrition (ICN)         (Formerly National Food Service         Management Institute)</li> <li>□ Professional associations or         organizations</li> <li>□ SFA staff (in-house)</li> <li>□ State Child Nutrition Agency</li> <li>□ Commercial vendors</li> <li>□ Local agencies and partners</li> <li>□ Other (Specify)</li> </ul>
c.	General nutrition	1 ☐ Yes 2 ☐ No	1 🗆	2 🗆	3 🗆	4 🗆	5 🗌	<ul> <li>□ FNS</li> <li>□ Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute)</li> <li>□ Professional associations or organizations</li> <li>□ SFA staff (in-house)</li> <li>□ State Child Nutrition Agency</li> <li>□ Commercial vendors</li> <li>□ Local agencies and partners</li> <li>□ Other (Specify)</li> </ul>

	Did staff		es, how raining ass		chnical		
Topic Area	receive training or technical assistance?	Not at all useful		Very useful	Who provided the training or technical assistance? CHECK ALL THAT APPLY		
d. Food production.	ı □ Yes 2 □ No	1	2 🗆	з 🗆	4 🗌	5 🗌	<ul> <li>□ FNS</li> <li>□ Institute for Child Nutrition (ICN)         (Formerly National Food Service         Management Institute)</li> <li>□ Professional associations or         organizations</li> <li>□ SFA staff (in-house)</li> <li>□ State Child Nutrition Agency</li> <li>□ Commercial vendors</li> <li>□ Local agencies and partners</li> <li>□ Other (Specify)</li> </ul>
e. Serving food	1 ☐ Yes 2 ☐ No	1	2 🗌	з 🗆	4 🔲	5 🗌	<ul> <li>I □ FNS</li> <li>□ Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute)</li> <li>□ Professional associations or organizations</li> <li>□ SFA staff (in-house)</li> <li>□ State Child Nutrition Agency</li> <li>□ Commercial vendors</li> <li>□ Local agencies and partners</li> <li>□ Other (Specify)</li> </ul>
f. Cashiering/point- of-service	1 ☐ Yes 2 ☐ No	1	2 🗌	з 🗆	4 🗌	5 🗌	<ul> <li>I □ FNS</li> <li>Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute)</li> <li>□ Professional associations or organizations</li> <li>□ SFA staff (in-house)</li> <li>□ State Child Nutrition Agency</li> <li>□ Commercial vendors</li> <li>□ Local agencies and partners</li> <li>□ Other (Specify)</li> </ul>
g. Food purchasing/ procurement	1 ☐ Yes 2 ☐ No	1	2 🗆	з 🗆	4 🗌	5 🗌	<ul> <li>1 □ FNS</li> <li>2 □ Institute for Child Nutrition (ICN)         (Formerly National Food Service         Management Institute)</li> <li>3 □ Professional associations or         organizations</li> <li>4 □ SFA staff (in-house)</li> <li>5 □ State Child Nutrition Agency</li> <li>6 □ Commercial vendors</li> <li>7 □ Local agencies and partners</li> </ul>

Did staff		lf.		w usef g or te	chnical			
Topic	: Area	receive training or technical assistance?	Not at all useful				Very useful	Who provided the training or technical assistance? CHECK ALL THAT APPLY
								8 ☐ Other (Specify)
h. Receiv storage	ing and	ı □ Yes ₂ □ No	1	2 🗆	3 🗆	4 🗆	5 🗆	1 ☐ FNS 2 ☐ Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute) 3 ☐ Professional associations or organizations 4 ☐ SFA staff (in-house) 5 ☐ State Child Nutrition Agency 6 ☐ Commercial vendors 7 ☐ Local agencies and partners 8 ☐ Other (Specify)
HACCI Analys Critical	afety and P (Hazard is and Control	1 ☐ Yes 2 ☐ No	1	2 🗆	3 🗆	4 🗌	5 🗌	1 ☐ FNS 2 ☐ Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute). 3 ☐ Professional associations or organizations 4 ☐ SFA staff (in-house) 5 ☐ State Child Nutrition Agency 6 ☐ Commercial vendors 7 ☐ Local agencies and partners 8 ☐ Other (Specify)
price m	nd reduced neal s	1 ☐ Yes 2 ☐ No	1	2 🗆	3 🗆	4 🗆	5 🗌	1 ☐ FNS 2 ☐ Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute) 3 ☐ Professional associations or organizations 4 ☐ SFA staff (in-house) 5 ☐ State Child Nutrition Agency 6 ☐ Commercial vendors 7 ☐ Local agencies and partners 8 ☐ Other (Specify)
k. Progra manag	m ement	ı □ Yes ₂ □ No	1 🗆	2 🗆	3 🗆	4 🔲	5 🗌	□ FNS     □ Institute for Child Nutrition (ICN)     (Formerly National Food Service

	Did staff	If Yes, how useful was the training or technical assistance?	he
Topic Area	receive training or technical assistance?	Not at all useful	Who provided the training or technical assistance?  Useful CHECK ALL THAT APPLY
			5 ☐ State Child Nutrition Agency 6 ☐ Commercial vendors 7 ☐ Local agencies and partners 8 ☐ Other (Specify)
I. Financial management	1 □ Yes 2 □ No	1 2 3 4 0	1 ☐ FNS 2 ☐ Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute) 3 ☐ Professional associations or organizations 4 ☐ SFA staff (in-house) 5 ☐ State Child Nutrition Agency 6 ☐ Commercial vendors 7 ☐ Local agencies and partners 8 ☐ Other (Specify)
m. Human resources and staff training.	1 ☐ Yes 2 ☐ No	1 2 3 4 0	1 ☐ FNS 2 ☐ Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute) 3 ☐ Professional associations or organizations 4 ☐ SFA staff (in-house) 5 ☐ State Child Nutrition Agency 6 ☐ Commercial vendors 7 ☐ Local agencies and partners 8 ☐ Other (Specify)
n. Facilities and equipment planning	ı □ Yes 2 □ No	1 2 3 4 0	1 ☐ FNS 2 ☐ Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute) 3 ☐ Professional associations or organizations 4 ☐ SFA staff (in-house) 5 ☐ State Child Nutrition Agency 6 ☐ Commercial vendors 7 ☐ Local agencies and partners 8 ☐ Other (Specify)
o. Communications, marketing, and/or public relations	ı □ Yes ₂ □ No	1 2 3 4 1	1 ☐ FNS 2 ☐ Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute)

	Did staff	If Yes, how useful was t training or technical assistance?	he
Topic Area	receive training or technical assistance?	Not at all useful	Very useful Who provided the training or technical assistance?  CHECK ALL THAT APPLY
			3 ☐ Professional associations or organizations 4 ☐ SFA staff (in-house) 5 ☐ State Child Nutrition Agency 6 ☐ Commercial vendors 7 ☐ Local agencies and partners 8 ☐ Other (Specify)
p. Use of new Grains section of Food Buying Guide	1 ☐ Yes 2 ☐ No	1 2 3 4 1	1 ☐ FNS 2 ☐ Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute) 3 ☐ Professional associations or organizations 4 ☐ SFA staff (in-house) 5 ☐ State Child Nutrition Agency 6 ☐ Commercial vendors 7 ☐ Local agencies and partners 8 ☐ Other (Specify)
q. Use of Food Buying Guide mobile app	1 ☐ Yes 2 ☐ No	1 2 3 4 1	□ FNS     □ Institute for Child Nutrition (ICN)     (Formerly National Food Service     Management Institute)     □ Professional associations or     organizations     □ SFA staff (in-house)     □ State Child Nutrition Agency     □ Commercial vendors     □ Local agencies and partners     □ Other (Specify)
r. Use of Online Food Buying Guide Calculator	1 ☐ Yes 2 ☐ No	1 2 3 4 0	□ FNS     □ Institute for Child Nutrition (ICN)     (Formerly National Food Service Management Institute)     □ Professional associations or organizations     □ SFA staff (in-house)     □ State Child Nutrition Agency     □ Commercial vendors     □ Local agencies and partners     □ Other (Specify)

		Did staff	If Yes, how useful training or tech assistance	nnical	
	Topic Area	receive training or technical assistance?	Not at all useful	Very useful	Who provided the training or technical assistance? CHECK ALL THAT APPLY
S.	Use of Product Formulation Statements	1 ☐ Yes 2 ☐ No	1 2 3 3	4 🔲 5 🔲	<ul> <li>□ FNS</li> <li>□ Institute for Child Nutrition (ICN)         (Formerly National Food Service         Management Institute)</li> <li>□ Professional associations or         organizations</li> <li>□ SFA staff (in-house)</li> <li>□ State Child Nutrition Agency</li> <li>□ Commercial vendors</li> <li>□ Local agencies and partners</li> <li>□ Other (Specify)</li> </ul>
t.	Determining meal pattern contributions for crediting purposes	1 ☐ Yes 2 ☐ No	1 2 3 3	4 🔲 5 🔲	1 ☐ FNS 2 ☐ Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute) 3 ☐ Professional associations or organizations 4 ☐ SFA staff (in-house) 5 ☐ State Child Nutrition Agency 6 ☐ Commercial vendors 7 ☐ Local agencies and partners 8 ☐ Other (Specify)
u.	Online menu planning tool	1 □ Yes 2 □ No	1 2 3 3	4 📗 5 🔲	1 ☐ FNS 2 ☐ Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute) 3 ☐ Professional associations or organizations 4 ☐ SFA staff (in-house) 5 ☐ State Child Nutrition Agency 6 ☐ Commercial vendors 7 ☐ Local agencies and partners 8 ☐ Other (Specify)
V.	Use of the training tracker tool	1 ☐ Yes 2 ☐ No	1 2 3 3	4 🔲 5 🔲	□ FNS     □ Institute for Child Nutrition (ICN)     (Formerly National Food Service Management Institute)     □ Professional associations or organizations     □ SFA staff (in-house)     □ State Child Nutrition Agency     □ Commercial vendors     □ Local agencies and partners

	Did staff	If Yes, how useful was the training or technical assistance?		
Topic Area	receive training or technical assistance?	Not at all Very useful useful	Who provided the training or technical assistance? CHECK ALL THAT APPLY	
			8 Other (Specify)	
w. Smarter Lunchroom strategies	1 □ Yes 2 □ No	1 2 3 4 5	<ul> <li>I □ FNS</li> <li>Institute for Child Nutrition (ICN)         (Formerly National Food Service         Management Institute)</li> <li>□ Professional associations or         organizations</li> <li>□ SFA staff (in-house)</li> <li>□ State Child Nutrition Agency</li> <li>□ Commercial vendors</li> <li>□ Local agencies and partners</li> <li>□ Other (Specify)</li> </ul>	
x. Other (Specify)	1 ☐ Yes 2 ☐ No	1 2 3 4 5	1 ☐ FNS 2 ☐ Institute for Child Nutrition (ICN) (Formerly National Food Service Management Institute) 3 ☐ Professional associations or organizations 4 ☐ SFA staff (in-house) 5 ☐ State Child Nutrition Agency 6 ☐ Commercial vendors 7 ☐ Local agencies and partners 8 ☐ Other (Specify)	

IARK ONE ONLY				hool Nutri	tion Success			
No SKIP TO 7.5  n average, how frequently does your IARK ONE ONLY	SFA commur	icate with v						
n average, how frequently does your	SFA commur	icate with v						
IARK ONE ONLY	SFA commun	icate with v						
		On average, how frequently does your SFA communicate with your Team Up mentor?						
Once a week or more	MARK ONE ONLY							
Once a week or more								
Once every two weeks								
3 Once a month								
mentor?								
	STRONGL							
	Y DISAGREE				STRONGL Y AGREE			
We feel supported by our mentor	1 🗆	2	3 🔲	4 🔲	5 🗌			
Our mentor acts a sounding board and reacts to ideas for our SFA	1 🗆	2	з 🔲	4 🗌	5 🗌			
Our mentor helps our SFA brainstorm ideas	1 🗆	2 🗌	3 🔲	4 🔲	5 🔲			
Our mentor shares knowledge and experience with our SFA	1 🗆	2 🗆	з 🔲	4 🗌	5 🔲			
, , , , , , , , , , , , , , , , , , ,	□ Less than once a month □ Only as needed □ Don't know  www strongly do you agree or disagree entor?  We feel supported by our mentor  Our mentor acts a sounding board and reacts to ideas for our SFA  Our mentor helps our SFA brainstorm ideas	□ Less than once a month □ Only as needed □ Don't know  www strongly do you agree or disagree with the followentor?  STRONGL Y DISAGREE  We feel supported by our mentor	□ Less than once a month □ Only as needed □ Don't know  www strongly do you agree or disagree with the following statementor?  MARK ONE  STRONGL Y DISAGREE  We feel supported by our mentor  Our mentor acts a sounding board and reacts to ideas for our SFA  Our mentor helps our SFA brainstorm ideas	□ Less than once a month □ Only as needed □ Don't know  www strongly do you agree or disagree with the following statements about entor?  MARK ONE RESPONSE F  STRONGL Y DISAGREE  We feel supported by our mentor  Our mentor acts a sounding board and reacts to ideas for our SFA  Our mentor helps our SFA brainstorm ideas	Less than once a month Only as needed Don't know  we strongly do you agree or disagree with the following statements about your SFA' entor?  MARK ONE RESPONSE PER ROW  STRONGL Y DISAGREE  We feel supported by our mentor			

This section is about the Professional Standards for State and Local School Nutrition Programs Personnel that								
went 7.5.	into effect on July 1, 2015. Questions pertain to <a href="mailto:the-2015-2016">the 2015-2016</a> School year, has your SFA kept track of the types of continuing education and training activities that school nutrition staff have completed?							
	<ul> <li>1 ☐ Yes SKIP TO 7.6</li> <li>2 ☐ No</li> </ul>							
7.5a.	Do you plan on conducting a review before the end of the 2015-2016 school year to document the continuing education and training activities your school nutrition staff have completed?							
	1 ☐ Yes							
	2 ☐ No SKIP TO 8.1							
7.6.	6. For each of the following methods of documenting the continuing education and training activities your school nutrition staff completed, please indicate your current or expected use of the method by the end of the 2015-2016 school year.							
	,	1	MARK ONE RESPONSE I	PER ROW				
		CURRENTLY USING	NOT CURRENTLY USING BUT EXPECT TO USE BY THE END OF THE SCHOOL YEAR	NOT CURRENTLY USING AND DO NOT EXPECT TO USE BY THE END OF THE SCHOOL YEAR				
a.	The FNS Professional Standards Training Tracking Tool	1 🗆	2	3				
b.	Another computer-based tracking tool (besides the FNS Professional Standards Training Tracking Tool)	1 □	2	3 🗆				
C.	College transcripts or diplomas	1 🗆	2	3 🔲				
d.	Food safety certifications or other training certificates	1 🗆	2	з 🗆				
e.	Training attendance sign-in sheets	1 🗆	2	3 🗆				
f.	Training agendas	1 🗆	2	з 🗆				
g.	Other method: (Specify)	1 🗆	2	3 🗆				

			MARK ONE RESPONSE PER ROW		
			AGREE	DISAGREE	
	a.	My SFA doesn't have enough manpower to monitor the activities	1 🔲	2 🔲	
	b.	My SFA doesn't have enough manpower to <u>document</u> the activities	1 🗆	2 🔲	
	C.	SFA staff don't understand what to document	1 🔲	2 🔲	
	d.	Documenting poses a financial burden on my SFA	1 🔲	2 🔲	
	e.	SFA staff have other more pressing work priorities	1 🔲	2 🔲	
	f.	Other (Specify)	1	2 🗌	
	The	SWERED 7.6a = 1 THEN GO TO 7.8, OTHERWISE GO TO 7.9 e next questions are about the FNS Professional Standards Trainir you agree or disagree with each of the following statements?	ng Tracking Tool.		
F YOU	The	e next questions are about the FNS Professional Standards Trainir		PONSE PER ROW	
	The	e next questions are about the FNS Professional Standards Trainir			
	The	e next questions are about the FNS Professional Standards Trainir	MARK ONE RESE	PONSE PER ROW	
	The	e next questions are about the FNS Professional Standards Trainir you agree or disagree with each of the following statements?	MARK ONE RESE	PONSE PER ROW DISAGREE	
	The Do	e next questions are about the FNS Professional Standards Training you agree or disagree with each of the following statements?  The tool is user-friendly	MARK ONE RESE	PONSE PER ROW  DISAGREE  2	
	a. b.	e next questions are about the FNS Professional Standards Training you agree or disagree with each of the following statements?  The tool is user-friendly	MARK ONE RESE	PONSE PER ROW  DISAGREE  2   2	

7.0	<b>-</b>	ar each time of acheal nutrition staff indicate the	number ourrent	v ampleyed at v	YOUR CEA the			
7.9.		For each type of school nutrition staff, indicate the number currently employed at your SFA, the number that have already met the training requirements this school year, and the number expected						
	to	meet the training requirements by the end of the	2015-2016 school	ol year. The yea	rly minimum			
	training/continuing education requirement for the 2015-2016 school year is 6 hours for SFA managers and 4 hours for other school nutrition program staff. Please include all staff hired							
		thanagers and 4 hours for other school nutrition program staff. Please include all staff hired sinc The beginning of the school year.						
	16	IF NONE, PLEASE ENTER 0.						
		None, i eene en e			NUMBER OF STAFF			
				NUMBER OF	EXPECTED TO			
				STAFF ALREADY	MEET THE TRAINING			
			NUMBER OF	MEETING THE TRAINING	REQUIREMENT BY THE END OF THE			
			STAFF EMPLOYED	REQUIREMENT	SCHOOL YEAR			
	a.	SFA managers (staff who are directly						
		responsible for the management of the day-to- day operations of school nutrition programs)						
	b.	School nutrition program staff (staff who are	—,					
		involved in routine non-managerial operations of						
		school nutrition programs and work 20+ hours a week)						
	C	Part-time school nutrition program staff						
	C.	(individuals who work less than 20 hours a week						
		and are involved in routine non-managerial		1 1 1 1				
		operations of school nutrition programs)			III			

,	IF ST	Please specify the number of staff (SFA manage nutrition staff) that received any training on the whether the SFA director received training on ea YOU ANSWERED "0" FOR THE NUMBER OF AFF EMPLOYED IN 7.8A, B, OR C THEN SKIP	following topic	cs <u>since April 2</u>	<u>2015</u> . Then ind	
-	TC	THE NEXT STAFF <b>TYPE</b> COLUMN.	# OF SFA MANAGERS	# OF SCHOOL NUTRITION STAFF (20 OR MORE HOURS A WEEK)	# OF PART- TIME SCHOOL NUTRITION STAFF (LESS THAN 20 HOURS PER WEEK)	SFA DIRECTOR
		Nutrition (Menu planning, nutrition education, general nutrition)  Operations (food production, serving food, cashiering/point-of-service, food purchasing/procurement, receiving and	_	_ _		1 🗆
(	C.	storage, food safety and HACCP)  Administration (free and reduced price meal benefits, program management, financial management, human resources and staff training, facilities and equipment planning)				1 🗆
		Communications, marketing, and/or public relations  Other (Specify)				1 🗆

8. FOOD AND BEVERAGE MARKETING						
This section is about food and beverage marketing in your SFA during the <u>2015-2016 school year</u> . Food and beverage marketing commonly includes logos, brand names, spokes-characters (i.e. cartoon), or product names featured to promote the sale of a food or beverage product.						
Examples of food and beverage marketing in schools include property displaying brand names (e.g. signs, scoreboards, lunch trays, sports equipment), school discount or fundraising nights at restaurants, food label redemption programs, incentive programs that provide food as rewards, coupons for food or beverages, corporate-sponsored educational materials or school events, and branded food or beverages sold for school fundraisers.						
8.1. Who primarily sets food and beverage marketing policies in schools in your SFA?						
<ul> <li>My SFA</li> <li>Other departments in my LEA</li> <li>Individual schools</li> <li>Other (Specify)</li> <li>No policies in place SKIP TO 8.4</li> </ul>						
8.2. Is the marketing of all food and beverages prohibited in all schools in your SFA?  1 Yes SKIP TO 9.1						
2 No						
8.3 Does your State or SFA restrict food and beverage marketing to <u>only</u> foods/beverages permitted to be sold on the school campus (per Smart Snacks or more stringent standards)?						
₁ ☐ Yes SKIP TO 8.5						
2						

of sc tha	any span of grades from Kindergarten through hools that have no grade lower than 6 and no g	ly for Elementary schools (i.e., schools composed h 6th grade); Middle or Junior High schools (i.e., grade higher than 9); High schools (i.e., schools rough 12th grade); or other schools (i.e. schools High, or High school definition).			
		ELEMENTARY	MARK ALL THA	HIGH	OTHER
a.	Frozen desserts	SCHOOLS	JUNIOR HIGHS	SCHOOLS 3	SCHOOLS
	Bread/grain products	1□	2 □	3 🗆	4 🗆
	Snacks (chips, energy bars, etc.)	1 🗆	2 🗆	3 🔲	4 🗆
d.	Candy	1 🗆	2 🗆	3 🗆	4 🗆
e.	Soft drinks	1 🗆	2 🗆	з 🔲	4 🗆
f.	Sports drinks	1 🗆	2 🗆	3 🔲	4 🗆
g.	Water	1 🗆	2 🔲	3 🔲	4 🔲
h.	Milk-based beverages	ı 🗆	2 🔲	3 🔲	4 🔲
i.	Beverages other than soft drinks, sports drinks, water, or milk-based	1 🗆	2 🔲	з 🔲	4 🔲
j.	"Umbrella" brands that produce a variety of products (e.g. General Mills, Nestle, Dannon)	1 □	2 🗆	з 🔲	4 🔲
k.	Fast food/other restaurant brands	1 <u></u>	2 🔲	3 🔲	4 🔲
I.	Other (Specify)	1 🗆	2 🔲	3 🔲	4 🗌
<b>20</b>	you anticipate that your SFA will profit financi 15-2016 school year?  Yes  No Don't know	ally from food	and beverage i	marketing du	ıring the

	9. FOOD SERVICE EQUIPMENT					
9.1	This question is about school food se service operations this school year, 2 be replaced or purchased before Oct	015-2016. In responding	eds replacement , do not conside	based on school food r equipment that will		
	Do any schools in your SFA have foo	d service equipment tha	t needs replacen	nent?		
	₁ ☐ Yes					
	<sub>2</sub>					
9.2	What school food service equipment example, serving equipment) specify milk coolers).					
			MARK IF EQUIPMENT NEEDS REPLACEMENT	EQUIPMENT NEEDED PLEASE SPECIFY UP TO FIVE		
	a. Food Preparation Equipment		1 🗆			
	b. Ovens, Skillets, Broilers		1 🗆			
	c. Steam Equipment		1 🗆			
	d. Refrigerators or Freezers		1 🗆			
	e. Dishwashers		1 🗆			
	f. Serving Counters or Carts		1 🗆			
	g. Smallware (i.e., Utensils, Trays, or T	ableware)	1 🗆			
	h. Serving Equipment (i.e., Cold or Hot Warming Cabinets, Display Cases, 6		1 🗆			
	<ul> <li>i. Cleaning Equipment (i.e. Pot, Pan, a Food Waste Disposers and Pulpers; and Recycling)</li> </ul>	Trash Compacters	1 🗆			
	j. Other (Specify)		1 🗆			

Did your SFA rece Agriculture Appro	eive an equipment assistance grant in school year 2014- priations Act?	2015 under the	FY 2014
ı ☐ Yes			
	IP TO 9.5 sipment were (or will be) purchased under this grant?		
wriat types of equ	inpinient were (of will be) purchased under this grant:	_	ESPONSE PER OW
		YES	NO
a. Food Preparatio	on Equipment	1 🗆	2
b. Ovens, Skillets,	Broilers	1 🗆	2
c. Steam Equipme	ent	1 🗆	2
d. Refrigerators or	Freezers	1 🗆	2
e. Dishwashers		1 🗆	2
f. Serving Counte	rs or Carts	1 🗆	2 🗌
g. Smallware (i.e.,	Utensils, Trays, or Tableware)	1 🗆	2
	nent (i.e., Cold or Hot Food Tables, Warming Cabinets, etc.)	1 🗆	2 🗌
	ment (i.e. Pot, Pan, and Utensil Washers; Food Waste Pulpers; Trash Compacters and Recycling)	1 🗆	2 🗌
j. Other (Specify).		1 🗆	2 🗌

more a	ederally required that "foods and a useful life of 1 year or than the federal requiremen	more. Some State and loc		
9.5	Does your SFA have a per school year 2015-2016?	unit capitalization thresh	old that is lower than the	federal requirement in
	1 🗆 Yes			
	₂ ☐ No SKI	P TO 10.1		
	d Don't know SKI	P TO 10.1		
9.6	What is the dollar amount purchases at your SFA?	of the current per unit cap	oitalization threshold for t	foodservice equipment
	\$   ,   _  DOLLAF	R AMOUNT		

10	ΛI	$\sim$	I IKI-	
TU.	4L	CU	UN	TING

The following questions ask about meal counting activities in the 2015-2016 school year.

10.1. How do schools in your SFA keep track of the number of free, reduced price, and paid meals served to students in the cafeteria and non-cafeteria points of service?

FOR EACH ROW, MARK ONE PER POINT OF SERVICE TYPE

		CAFETERIA		NON-CAFETERIA	
		YES	NO	YES	NO
a.	Coded tickets or tokens	1 🗆	2 🔲	1 🗆	2 🔲
b.	Coded ID cards	1 🗆	2 🗌	1 🗆	2 🗌
c.	Personal Identification Numbers (PINs)	1	2	1 🗆	2
d.	Biometric technology (for example, fingerprint scanners)	1 🔲	2 🔲	1 🔲	2 🔲
e.	Rosters or cashier lists	1 🗆	2 🔲	1 🗆	2
f.	Other (Specify)	1 🗆	2 🔲	1 🗆	2 🔲

	MARK ONE PER ROW			MARK ONE PER ROW	MARK ONE	E PER ROW
		TRAI PROV	_	IF YES:	WOULD TH TRAINING BI SCHOOL ( GIVEN	NO: IIS TYPE OF E USEFUL TO CASHIERS, I THEIR BIBILITIES?
		YES	NO	HOW OFTEN PROVIDED?	YES	NO
a.	Method of counting meals	1 🗆	2	<sup>1</sup> □ When cashier is hired	1 🗆	2
				<sup>2</sup> □ Once each school year		
				₃ ☐ More than once each school year		
b.	Monitoring student meal selections for reimbursable meals	1 🗆	2	<sup>1</sup> □ When cashier is hired	1 🗆	2 🔲
				<sup>2</sup> □ Once each school year		
				₃ ☐ More than once each school year		
C.	Managing cash for a la carte and adult meals	1 🗆	2	<sup>1</sup> □ When cashier is hired	1 🗆	2
				<sup>2</sup> □ Once each school year		
				₃ ☐ More than once each school year		
d.	Acceptable types of payments	1 🗆	2	<sup>1</sup> □ When cashier is hired	1 🗆	2
				<sup>2</sup> □ Once each school year		
				₃ ☐ More than once each school year		
e.	Meal and food pricing	1 🗆	2	<sup>1</sup> ☐ When cashier is hired	1 🗆	2
				<sup>2</sup> □ Once each school year		
				₃ ☐ More than once each school year		
f.	Offer versus serve	1 🗆	2 🗌	<sup>1</sup> □ When cashier is hired	1 🗆	2
				<sup>2</sup> □ Once each school year		
				3  More than once each school year		
g.	Applications for free or reduced price meals	1 🗆	2 🗌	□ When cashier is hired	1 🗆	2
				<sup>2</sup> □ Once each school year		
				з 🗌 More than once		

		MARK	ONE			
			ROW	MARK ONE PER ROW	MARK ONE	PER ROW
			NING IDED?	IF YES:	IF NO: WOULD THIS TYPE OF TRAINING BE USEFUL SCHOOL CASHIERS, GIVEN THEIR RESPONSIBILITIES?	
		YES	NO	HOW OFTEN PROVIDED?	YES	NO
				each school year		
	h. Operating a Point of Service (POS) system	. 1	2	<sup>1</sup> □ When cashier is hired	1	2 🗌
				2 ☐ Once each school year 3 ☐ More than once each school year		
	i. Other (Specify)	1 🗆	2 🗌		1 🗆	2 🗆
		-		school year  3		
0.4.	How often is on-site monitoring conduc	cted?				
).4.	How often is on-site monitoring conduction Less than once a year	cted?				
).4.	_	cted?				
0.4.	<ul> <li>Less than once a year</li> <li>Once a year</li> <li>Twice a year</li> </ul>	cted?				
).4.	<ul><li>Less than once a year</li><li>Once a year</li></ul>	cted?				
0.4.	<ul> <li>Less than once a year</li> <li>Once a year</li> <li>Twice a year</li> </ul>	cted?				
0.4.	<ul> <li>Less than once a year</li> <li>Once a year</li> <li>Twice a year</li> </ul>	cted?				
0.4.	<ul> <li>Less than once a year</li> <li>Once a year</li> <li>Twice a year</li> </ul>	cted?				

10.5.	Do any schools in	your SFA use the following point of service methods for school breakfast or lunch?

FOR EACH ROW, MARK ONE PER MEAL

	BREAKFAST		LUNCH	
	YES	NO	YES	NO
a. Pre-packaged meal (for example, Grab 'n go, bagged meals)	1 🗆	2 🔲	1 🗆	2 🗆
b. Vending machine dispensed meal	1 🗆	2 🔲	1 🔲	2 🔲
c. Meal delivery to the classroom	1 🗆	2 🔲	1 🗆	2 🔲
d. Kiosk or cart	1 🗆	2 🗌	1 🗆	2 🗆
e. Other (Specify)	1 🗆	2 🔲	1 🗆	2 🗌

11	CNA	ARTER	) I I I K		$\sim$	MAC
	-SIVI /	4K   FK	t I Ur	4C.66		כועו

•	Smarter Lunchrooms use simple, low-cost and no-cost changes to the lunchroom environment to get students to take and eat more healthful foods. Examples of Smarter Lunchrooms strategies include relocating fruit to a more eye-catching location, renaming vegetables with appealing name and prompting students to select and enjoy healthy foods. Are you aware of the Smarter Lunchrooms Movement?				
	ı □ Yes				
	<sub>2</sub> $\square$ No SKIP TO 12.1				
	This next question focuses on Smarter Lunchroom strategies designed to increase <u>fruit consu</u>				
	Approximately what percentage of your (PREFILL # FROM 1.1a TOTAL) schools is implementing at least one of the "Focusing on Fruit" strategies?     _   PERCENT OF SCHOOLS				
	Please use the list below to review the different types of "Focusing on Fruit" strategies:				
	At least two types of fruit are available daily				
	Sliced or cut fruit is available daily				
	<ul> <li>Fruit options are not browning, bruised or otherwise damaged</li> </ul>				
	<ul> <li>Daily fruit options are given creative, age-appropriate names</li> </ul>				
	• Fruit is available at all points of sale (deli-line, snack windows, a la carte lines etc.)				
	<ul> <li>Daily fruit options are available in at least two different locations on each service line</li> </ul>				
	<ul> <li>At least one daily fruit option is available near all registers</li> </ul>				
	• Whole fruit options are displayed in attractive bowls or baskets (instead of chaffing/hotel pans)				
	A mixed variety of whole fruits are displayed together				
	<ul> <li>Daily fruit options are easily seen by students of average height for your school</li> </ul>				
	<ul> <li>Daily fruit options are bundled into all grab and go meals available to students</li> </ul>				
	<ul> <li>Daily fruit options are written legibly on menu boards in all service and dining areas</li> </ul>				

11.3.	This next question focuses on Smarter Lunchroom strategies designed to increase <u>vegetable</u> <u>consumption</u> .
	Approximately what percentage of your (PREFILL $\#$ FROM 1.1a TOTAL) schools is implementing at least one of the "Promoting Vegetables & Salad" strategies?

Please use the list below to review the different types of "Promoting Vegetables & Salad " strategies:

• At least two types of vegetables are available daily

\_\_|\_\_| PERCENT OF SCHOOLS

- Vegetables are not wilted, browning, or otherwise damaged
- At least one vegetable option is available in all foodservice areas
- Individual salads or a salad bar is available to all students
- The salad bar is highly visible and located in a high traffic area
- Self-serve salad bar utensils are at the appropriate portion size or larger for all fruits and vegetable offered
  - Self-serve salad bar utensils are smaller for croutons, dressing and other non-produce items
  - Daily vegetable options are available in at least two different locations on each service line
  - Daily vegetable options are easily seen by students of average height for your school
  - A daily vegetable option is bundled into grab and go meals available to students
  - A default vegetable choice is established by pre-plating a vegetable on some of the trays
  - Available vegetable options have been given creative or descriptive names
- All vegetable names are printed/written on name-cards or product IDs and displayed next to each vegetable option daily
  - All vegetable names are written and legible on menu boards
  - All vegetable names are included on the published monthly school lunch menu

Approximately what percentage of your (PREFILL # FROM 1.1a TOTAL) schools is implementing					
least one of "Moving More White Milk" strategies?					
PERCENT OF SCHOOLS					
Please use the list below to review the different types of "Moving More White Milk" strategi					
All beverage coolers have white milk available					
•	White milk is placed in front of other beverages in all coolers				
<ul> <li>White milk crates are placed so that they are the first beverage option seen in a designated milk coolers</li> <li>White milk is available at all points of sale (deli-line, snack windows, a la carte line etc.)</li> <li>White milk represents at least 1/3 of all visible milk in the lunchroom</li> </ul>					
				White milk is easily seen by students of average height for your school	
				White milk is bundled into all grab and go meals available to students as the defabeverage	
White milk is promoted on menu boards legibly					
	· · · · · · · · · · · · · · · · · · ·				
	White milk is replenished so all displays appear "full" continually throughout mea and after each lunch period  stion focuses on Smarter Lunchroom strategies to increase consumption of the				
This next que the day. Approximatel least one of the	and after each lunch period  stion focuses on Smarter Lunchroom strategies to increase consumption of the y what percentage of your (PREFILL # FROM 1.1a TOTAL) schools is implement the "Entrée of the Day" strategies?    PERCENT OF SCHOOLS				
This next que the day. Approximatel least one of the	stion focuses on Smarter Lunchroom strategies to increase consumption of the y what percentage of your (PREFILL # FROM 1.1a TOTAL) schools is implement the "Entrée of the Day" strategies?    PERCENT OF SCHOOLS   PERCENT OF SCHOOLS				
This next que the day.  Approximatel least one of the lease use the	and after each lunch period  stion focuses on Smarter Lunchroom strategies to increase consumption of the y what percentage of your (PREFILL # FROM 1.1a TOTAL) schools is implement the "Entrée of the Day" strategies?    PERCENT OF SCHOOLS				
This next que the day.  Approximatel least one of the lease use the	stion focuses on Smarter Lunchroom strategies to increase consumption of the y what percentage of your (PREFILL # FROM 1.1a TOTAL) schools is implement the "Entrée of the Day" strategies?    PERCENT OF SCHOOLS   PERCENT OF SCHOOLS   PERCENT OF SCHOOLS   A daily entrée option has been identified to promote as a "targeted entrée" in each				
This next que the day.  Approximatel least one of the lease use the service	stion focuses on Smarter Lunchroom strategies to increase consumption of the y what percentage of your (PREFILL # FROM 1.1a TOTAL) schools is implement the "Entrée of the Day" strategies?  PERCENT OF SCHOOLS  e list below to review the different types of "Entrée of the Day" strategies:  A daily entrée option has been identified to promote as a "targeted entrée" in each area and for each designated line (deli-line, snack windows, a la carte lines etc.)				
This next que the day.  Approximatel least one of the least one of the lease use the service	stion focuses on Smarter Lunchroom strategies to increase consumption of the y what percentage of your (PREFILL # FROM 1.1a TOTAL) schools is implement the "Entrée of the Day" strategies?  PERCENT OF SCHOOLS  e list below to review the different types of "Entrée of the Day" strategies:  A daily entrée option has been identified to promote as a "targeted entrée" in each area and for each designated line (deli-line, snack windows, a la carte lines etc.)  Daily targeted entrée options are highlighted on posters or signs				
This next que the day.  Approximatel least one of the least one of the lease use the service	stion focuses on Smarter Lunchroom strategies to increase consumption of the y what percentage of your (PREFILL # FROM 1.1a TOTAL) schools is implement the "Entrée of the Day" strategies?  PERCENT OF SCHOOLS  e list below to review the different types of "Entrée of the Day" strategies:  A daily entrée option has been identified to promote as a "targeted entrée" in each area and for each designated line (deli-line, snack windows, a la carte lines etc.)  Daily targeted entrée options are highlighted on posters or signs  Daily targeted entrée is easily seen by students of average height for your school				
This next que the day.  Approximatel least one of the least one of the lease use the service	stion focuses on Smarter Lunchroom strategies to increase consumption of the y what percentage of your (PREFILL # FROM 1.1a TOTAL) schools is implement the "Entrée of the Day" strategies?  PERCENT OF SCHOOLS  e list below to review the different types of "Entrée of the Day" strategies:  A daily entrée option has been identified to promote as a "targeted entrée" in each area and for each designated line (deli-line, snack windows, a la carte lines etc.)  Daily targeted entrée options are highlighted on posters or signs  Daily targeted entrée is easily seen by students of average height for your school  Daily targeted entrées have been provided creative or descriptive names  All targeted entrée names are printed/written on name-cards or product IDs and				

All targeted entrees are replenished so as to appear "full" throughout meal service

11.6.	This next question focuses on Smarter Lunchroom strategies to increase the sales of
	reimbursable meals.

Approximately what percentage of your (PREFILL # FROM 1.1a TOTAL) schools is implementing at least one of the "Increasing Sales of Reimbursable Meals" strategies?

PERCENT OF SCHOO	)LS
------------------	-----

Please use the list below to review the different types of "Increasing Sales of Reimbursable Meals" strategies:

- A reimbursable meal can be created in any service area available to students (salad bars, snack windows, speed lines, speed windows, dedicated service lines etc.)"
  - Reimbursable "Combo Meal" pairings are available and promoted daily
- A reimbursable meal has been bundled into a grab and go meal available to students
  - Grab and go reimbursable meals are available at a convenience line/speed window
- The convenience line offers only reimbursable grab and go meals with low-fat non-flavored milk fruit and/or vegetable
- Grab and go reimbursable meals are easily seen by students of average height for your school
  - The school offers universal free lunch
- A reimbursable combo meal pairing is available daily using alternative entrees (salad bar, fruit & yogurt parfait etc.)
- Reimbursable "Combo Meal" pairings have been provided creative or descriptive, age-appropriate names (i.e., The Hungry Kid Meal, The Athlete's Meal, Bobcat Meal, etc.)
- Reimbursable "Combo Meal" pairing names are written/printed on name-cards, labels, or product IDs and displayed next to each respective meal daily
  - All reimbursable "Combo Meal" names are written and legible on menu boards
- All reimbursable "Combo Meal" names are included on the published monthly school lunch menu
  - Reimbursable "Combo Meal" pairings are promoted on signs or posters
- The named reimbursable "Combo Meal" is promoted during the school's morning announcements
  - Students have the option to pre-order their lunch in the morning or earlier
  - The cafeteria accepts cash as a form of payment

# 11.7. This next question focuses on Smarter Lunchroom strategies to improve the <u>lunchroom environment</u>.

Approximately what percentage of your (PREFILL # FROM 1.1a TOTAL) schools is implementing at least one of the "Creating School Synergies" strategies?

Please use the list below to review the different types of "Creating School Synergies" strategies:

#### SIGNING, PRIMING, AND COMMUNICATION

- Posters displaying healthful foods are visible and readable within all service and dining areas
  - Signage/posters/floor decals are available to direct students toward all service areas
- Signs promoting the lunchroom and featured menu items are placed in other areas of the school such as the main office, library or gymnasium
- Menu boards featuring today's meal components are visible and readable within all service and dining areas
- A dedicated space/menu board is visible and readable from 5 feet away within the service or dining area where students can see tomorrow's menu items
- Dining space is branded to reflect student body or school (i.e., school lunchroom is named for school mascot or local hero/celebrity)
  - All promotional signs and posters are rotated, updated or changed at least quarterly
  - All creative and descriptive names are rotated, updated or changed at least quarterly
- A monthly menu is available and provided to all student families, teachers and administrators
  - A monthly menu is visible and readable within the school building
- A weekly "Nutritional Report Card" is provided to parents detailing what their student has purchased during the previous week

## **LUNCHROOM ATMOSPHERE**

- Trash on floors, in, or near garbage cans is removed between each lunch period
- Cleaning supplies and utensils are returned to a cleaning closet or are not visible during service and dining
  - Compost/recycling/tray return and garbage cans are tidied between lunch periods
- Compost/recycling/tray return and garbage cans are at least 5 feet away from dining students
- Dining and service areas are clear of any non-functional equipment or tables during service
  - Sneeze guards in all service areas are clean
- Obstacles and barriers to enter service and dining areas have been removed (i.e. garbage cans, mop buckets, cones, lost & found, etc.)
- Clutter is removed from service and dining areas promptly (i.e., empty boxes, supply shipments, empty crates, pans, lost & found, etc.)
  - Students artwork is displayed in the service and/or dining areas
  - All lights in the dining and service areas are currently functional and on

- Trays and cutlery are within arm's reach to the students of average height for your school
- Lunchroom equipment is decorated with decals/magnets/signage, etc. wherever possible
  - Teachers and administrators dine in the lunchroom with students
  - Cafeteria monitors have good rapport with students and lunchroom staff
- The dining space is used for other learning activities beyond meal service (i.e., home economics, culinary nutrition education activities, school activities etc.)
- Staff is encouraged to model healthful eating behaviors to students (i.e., dining in the lunchroom with students, encouraging students to try new foods etc.)
- Staff smiles and greets students upon entering the service line continually throughout meal service
- Students who do not have a full reimbursable meal are politely prompted to select and consume a fruit or vegetable option by staff

#### STUDENT INVOLVEMENT

- Student groups are involved in the development of creative and descriptive names for menu items
  - Student groups are involved in creation of artwork promoting menu items
- Student groups are involved in modeling healthful eating behaviors to others (i.e., mentors, High school students eating in the Middle school lunchroom occasionally, etc.)
- Student surveys are used to inform menu development, dining space décor and promotional ideas
- Students, teachers and/or administrators announce daily meal deals or targeted items in daily announcements

## **RECOGNITION & SUPPORT OF SCHOOL FOOD**

- The school participates in other food program promotions such as: Farm to School, Chefs Move to Schools, Fuel Up to Play 60, Share our Strength, etc.)
  - The school has applied or been selected for the Healthier US School Challenge
- A local celebrity (mayor, sports hero, media personality) is invited to share lunch with students 3 to 4 times a year

### A LA CARTE

- Students must ask to purchase a la carte items from staff members
- Students must use cash to purchase a la carte items which are not reimbursable
- Half portions are available for at least two dessert options

11.8. Is there anything you would like FNS to know about how Smarter Lunchroom strategy implementation is going in your schools? ( <i>Please describe</i> )

		-

.1.	Please record all income that was re income from a category, please ento from another category, list the other example, if income from full price arecord the total student meal paym b. If a category is not applicable, please	eceived by your SFA's food ser a 0 (zero) for that category categories included by item of reduced price meals servents in row a, write "b" in the ease check the NA box.	service v. If a ca n code ed to s	program. If you did not have ategory includes revenues in the last column. For tudents cannot be separated,
	Enter responses for the <u>2014-2015</u> s	-		
	12.1.1	TOTAL INCOME		
		INCOME	N/A	LIST OTHER CATEGORIES INCLUDED
IN	COME FROM LOCAL SOURCES			
a.	Full price meals served to students	   \$   _ ,  _ .	na 🗌	
b.	Reduced price meals served to students	\$    ,  .	na 🗌	
c.	Adult meals	\$  _,  .	na 🗌	
d.	A la carte sales	\$   _,	na 🗌	
e.	Subsidy from the school district	\$   _,	na 🗌	
f.	Subsidies from local nonprofits or local government	\$   _,, _	na 🗌	
IN	COME FROM STATE SOURCES			
g.	State meal reimbursements for free meals	   \$   _ ,  - - -	na 🗌	
h.	State meal reimbursements for reduced-price meal	\$   _,, _	na 🗌	
IN	COME FROM FEDERAL SOURCES			
i.	Federal meal reimbursements for free meals	\$   _,  .	na 🗌	
j.	Federal meal reimbursements for reduced price meals	\$   _,  .		
k.	Federal meal reimbursements for full price meals	\$   _,  .		
l.	Federal income from other child nutrition programs (e.g., FFVP, SMP)	\$   _,  .		
m.	Other federal income	\$   _,,  _ .		
01	HER SOURCES OF INCOME			
n.		\$   _,  .		
0.		\$    ,  _ .		
p.		   \$   _ ,  _ . _		

IF TOTAL OF 12.1.1A-P IS 20% HIGHER OR LOWER THAN TOTAL IN 12.1.1 THEN: Your income from the different sources totals X and your total income reported is Y. Please review your answers and revise as appropriate. 12.2 Enter responses for the 2013-2014 school year here. 12.2.1 \$ | | | | | | | | | TOTAL INCOME INCOME N/A LIST OTHER CATEGORIES INCLUDED **INCOME FROM LOCAL SOURCES** \$ |\_\_|\_\_|,|\_\_|\_|.|\_\_| na a. Full price meals served to students..... b. Reduced price meals served to students.... na 🗌 \$ |\_\_|\_\_|,|\_\_|\_|.|\_\_| c. Adult meals..... na 🗌 \$ |\_\_|\_\_|,|\_\_|\_\_|. d. A la carte sales..... \$ |\_\_|\_\_|,|\_\_|\_|. na 🔲 e. Subsidy from the school district..... \$ |\_\_|\_|,|\_\_|\_|.|\_\_| na 🗌 f. Subsidies from local nonprofits or local government na 🔲 \$ |\_\_|\_\_|,|\_\_| **INCOME FROM STATE SOURCES** g. State meal reimbursements for free meals..... na 🗌 \$ |\_\_|\_\_|,|\_\_| h. State meal reimbursements for reducedprice meal..... na 🔲 \$ |\_\_|\_\_|,|\_\_| **INCOME FROM FEDERAL SOURCES** i. Federal meal reimbursements for free meals..... \$ |\_\_|\_\_|,|\_\_|\_|.|\_\_| na Federal meal reimbursements for reduced price meals..... \$ |\_\_|\_\_|,|\_\_| k. Federal meal reimbursements for full price meals..... \$ |\_\_|\_\_|,|\_\_|\_\_|.|\_\_| Federal income from other child nutrition programs (e.g., FFVP, SMP)..... \$ |\_\_|\_\_|,|\_\_|\_|\_| m. Other federal income..... \$ |\_\_|\_\_|,|\_\_|\_|.|\_\_| OTHER SOURCES OF INCOME \$ |\_\_|\_\_|,|\_\_|\_\_|. \$ |\_\_|\_\_|,|\_\_|\_\_|. \$ |\_\_|\_|,|\_\_|\_|. IF TOTAL OF 12.2.1A-P IS 20% HIGHER OR LOWER THAN TOTAL IN 12.2.1 THEN: Your income from the different sources totals X and your total income reported is Y. Please review your answers and revise as appropriate.

		Did you receive a subsidy?	If YES, how was the subsidy provided?
	Α		
	Breakfast	1 Yes 2 No 3 Not applicable	Per-meal Annual lump sum Supplemental to cover specific costs Based on a percentage of low-income students  Other (Specify)
).	Lunch	1 ☐ Yes 2 ☐ No 3 ☐ Not applicable	Per-meal Annual lump sum Supplemental to cover specific costs Based on a percentage of low-income students Other (Specify)
ST	ATE		
	Breakfast	1 ☐ Yes 2 ☐ No 3 ☐ Not applicable	Per-meal Annual lump sum Supplemental to cover specific costs Based on a percentage of low-income students Other (Specify)
	Lunch	1 Yes 2 No 3 Not applicable	Per-meal Annual lump sum Supplemental to cover specific costs Based on a percentage of low-income students Other (Specify)

		Did you receive a subsidy?	If YES, how was the subsidy provided?
SF	: <b>A</b>		
a.	Breakfast	1 ☐ Yes 2 ☐ No 3 ☐ Not applicable	Per-meal  Annual lump sum  Supplemental to cover specific costs  Based on a percentage of low-income students  Other (Specify)
b.	Lunch	1 ☐ Yes 2 ☐ No 3 ☐ Not applicable	Per-meal Annual lump sum Supplemental to cover specific costs Based on a percentage of low-income students Other (Specify)
ST	TATE		
C.	Breakfast	1 ☐ Yes 2 ☐ No 3 ☐ Not applicable	Per-meal  Annual lump sum  Supplemental to cover specific costs  Based on a percentage of low-income students  Other (Specify)
d.	Lunch	1  Yes 2  No 3  Not applicable	Per-meal Annual lump sum Supplemental to cover specific costs Based on a percentage of low-income students Other (Specify)

12.5. Please enter all expenditures for your SFA's food service program. If you did not have an expense for a category, please enter a 0 (zero) for that category. If a category includes expenses from another category, list the other categories included by item code in the last column. If a category is not applicable, please check the NA box. Enter responses for 2014-2015 here: 12.5.1 \$									
EXI	PENDITURE CATEGORIES	EXPENDITURES (\$)	N/A	LIST OTHER CATEGORIES INCLUDED					
a. :	Salaries	\$ <u>                                    </u>	na 🗌						
b.	Fringe benefits	\$    ,  _ .	na 🔲						
c. I	Purchased foods	\$ <u>                                    </u>	na 🗌						
	c.1. Purchased foods for reimbursable meals	\$ <u>                                    </u>	na 🔲						
	c.2. Purchased foods for non- reimbursable meals (e.g., a la carte, adult meals, etc.)	\$    ,  _ .	na 🔲						
d.	Capital expenditures	\$    ,  _ .	na 🗌						
e. :	Supplies	\$ <u>                                    </u>	na 🗌						
f.	Storage and transportation	\$    ,  _ .	na 🗌						
g. (	Contracted services	\$    ,  _ .   	na 🗌						
	Payment for an overclaim as a result of a state or federal audit	\$    ,  _ .	na 🗌						
i. (	Overhead/indirect costs	\$    ,  _ .	na 🔲						
j.	Other (Specify)	\$ <u>                                    </u>	na 🔲						
k. (	Other (Specify)	\$ <u>                                    </u>	na 🗌						
l.	Other (Specify)	\$    ,  _ .	na 🗌						
m. (	Other (Specify)	\$ <u>                                    </u>	na 🗌						

IF TOTAL OF 12.5.1A-M IS 20% HIGHER OR LOWER THAN TOTAL IN 12.5.1 THEN: Your income from the different sources totals X and your total income reported is Y. Please review your answers and revise as appropriate.								
Sources totals A and your total income reported is 1.1 lease review your answers and revise as appropriate.								

XPENDITURE CATEGORIES	EXPENDITURES (\$)	N/A	LIST OTHER CATEGORIES INCLUDE			
. Salaries	\$    ,  _ .	na 🗌				
. Fringe benefits	\$ <u>                                    </u>	na 🗌				
. Purchased foods	\$    ,  .	na 🔲				
c.1. Purchased foods for reimbursable meals	\$   _,  . _	na 🗌				
c.2. Purchased foods for non- reimbursable meals (e.g., a la carte, adult meals, etc.)	\$ <u>                                    </u>	na 🗌				
. Capital expenditures	\$    ,   .	na 🗌				
. Supplies	\$    ,  .	na 🔲				
Storage and transportation	\$    ,   .	na 🗌				
. Contracted services	\$    ,  _ .	na 🔲				
. Payment for an overclaim as a result of a state or federal audit	\$    ,   .	na 🗌				
Overhead/indirect costs	\$    ,  -  -  -  -	na 🗌				
Other (Specify)	\$    ,  .	na 🔲				
. Other (Specify)	\$    ,  _ .	na 🗌				
Other (Specify)	\$ <u>                                    </u>	na 🗌				
n. Other (Specify)	\$   _,  .  .	na 🗌				

IF TOTAL OF 12.6.1A-M IS 20% HIGHER OR LOWER THAN TOTAL IN 12.6.1 THEN: Your income from the different sources totals X and your total income reported is Y. Please review your answers and revise as appropriate.

13. SFA DIRECTOR BACKGROUND							
		eground of the current SFA director. If you mation from the SFA director and enter it		ng on behalf of			
13.1.	When were you hired into your cu	urrent position as SFA director?					
	_  MONTH   _	YEAR					
13. 2.	What is the highest grade or year MARK ONE ONLY	of schooling you completed?					
	$_{\scriptscriptstyle 1}$ $\square$ Less than High school	SKIP TO 13.5					
	2 ☐ High school (or GED)	SKIP TO 13.5					
	3 ☐ Some college, no degree	SKIP TO 13.4					
	₄ ☐ Associate's degree						
	6 ☐ Master's degree						
	Graduate credits beyond a	Master's degree					
	8 ☐ Doctorate						
13.3.		tion, family and consumer sciences, nutri ulinary arts, business or a related field?	tion education,	food			
	₁ ☐ Yes						
	2 No						
13.4.	Prior to being hired in your current at the university level in the follow	nt position as SFA director did you comp wing subjects?	lete at least 3 cı	redit hours			
			MARK ONE RES				
			YES	NO			
	a. Food service management		1 🗆	2			
	b. Nutritional sciences		1 🗆	2 🗌			
13.5	Did you complete 8 hours or more of food safety training in the 5 years leading up to your SFA director position start date, or within 30 days of your start date?						
	₁ ☐ Yes						
	2  No						
13.6.		erience in school nutrition programs (this sperience in other school-based child nut rent position?					
	NUMBER OF YEARS						
	THANK Y	OU FOR COMPLETING THIS SURVEY	1				