

Attachment T25. Infant and Pre-K Meal Pattern On-Site Validation Checklist

This information is being collected from State agencies, school food authorities, schools. This is a revision of a currently approved information collection. The Richard B. Russell National School Lunch Act (NSLA) 42 U.S.C. § 1758, as amended, authorizes the National School Lunch Program (NSLP). This information is required to administer and operate this program in accordance with the NSLA. Under the Privacy Act of 1974, any personally identifying information obtained will be kept private to the extent of the law. 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 0584-0006. The time required to complete this information collection is estimated to average 47.5 hours of reporting burden per response. The burden consists of the time it takes for the State agency to conduct the off-site portion of the review which includes scheduling of the review and the completion of the Off-site Assessment, Resource Management Risk Indicator, and Site Selection Tools. 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 (0584-0006). Do not return the completed form to this address.

Infant and Pre-K Meal Pattern On-Site Validation Checklist

SY 2018-2019

OMB
#0584-0006
Expiration Date
xx/xx/20xx

Completion of this checklist is only required when the School reviewed offers meals through a preschool and/or infant meal program. If all three, breakfast, lunch and snack were observed, complete a separate checklist for each meal service.

Date:			
SFA/School:			
Meal Observed:	BREAKFAST ☐	LUNCH ☐	SNACK ☐
		YES	NO
Does the School reviewed offer infant meals? If YES , proceed to question # 1. If NO , proceed to question #2.		☐	☐
	YES	NO	COMMENTS
1. Are infants served all components as required in the new infant meal pattern? If NO , explain technical assistance provided.	☐	☐	
2. Is the SFA using the meal pattern flexibility and offering one menu when Pre-K students are co-mingled in the meal service area? If YES , please describe grades that are co-mingled and include Pre-K with regular review questions and do not complete checklist further. If NO , this checklist must be completed.	☐	☐	
3. During the meal service, did you observe that all required meal components for Pre-K are available throughout the entire meal service? If NO , explain all errors identified and the technical assistance provided.	☐	☐	
4. Does all the cereal served to Pre-K meet the Pre-K meal requirements (no more than 6 grams of sugar per dry ounce)? If NO , explain technical assistance provided.	☐	☐	
5. Does all the yogurt served to Pre-K meet the Pre-K meal requirements? (no more than 23 grams of sugar per 6 ounces) If NO , explain technical assistance provided.	☐	☐	

	YES	NO	COMMENTS
6. Were there any grain based desserts served as part of the reimbursable meal? e.g. cookies, sweet pie crusts, doughnuts, cereal bars, breakfast bars, granola bars, sweet rolls, toaster pastries, cakes and brownies. If YES , explain technical assistance provided—refer to exhibit A. (Grain based desserts are not creditable as part of the reimbursable meal but may be served as an extra meal item).	☐	☐	
7. Was a whole grain-rich item served at least one time at any of the 3 meals (lunch, breakfast and/or snack)? If NO , explain technical assistance provided.	☐	☐	
8. Was a meat/meat alternate used to meet the entire grain requirements at breakfast? a. If YES , was it used more than three times a week? If YES , explain technical assistance provided. (A meat/meat alternate cannot be used to substitute the grain requirements at breakfast more than three times a week)	☐ ☐	☐ ☐	
9. Are fried foods prepared on site? If YES , explained technical assistance provided.	☐	☐	
10. If a vegetable was served in place of a fruit at lunch, were two different vegetables served? If NO , explain technical assistance.	☐	☐	
11. Was the appropriate milk type served? • Unflavored whole milk for children age one. • Unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children 2-5 years of age. If NO , explain technical assistance provided.	☐	☐	

12. Was pasteurized full strength juice served more than once per day? Pasteurized full strength juice is limited to once per day (including snack). If juice was served more than once explain technical assistance provided.	☐	☐	
13. Was Offer versus Serve (OVS) implemented during meal service? If YES , explain technical assistance provided. (OVS is not an option for preschool age kids).	☐	☐	
14. Is family style meal service implemented correctly? • All components available • Supervising adults actively encouraging students to try components, etc. (According to procedures outlined in FNS Memorandum SP 35-2011, Clarification on the Use of Offer versus Serve(OVS) and Family Style Meal Service and FNS Instruction 783-9, rev 2, Family Style Meal Service in the Child and Adult Care Food Program)	☐	☐	

Resources

CACFP Meal Pattern Training Tools website: <https://www.fns.usda.gov/tn/cacfp-meal-pattern-training-tools>