

Name of Sponsoring Organization			CE ID		
Date of Review	Time of Arrival <input type="checkbox"/> AM <input type="checkbox"/> PM	Time of Departure <input type="checkbox"/> AM <input type="checkbox"/> PM	Date of Last Review		
Site Type <input type="checkbox"/> Public or Private Non-Profit <input type="checkbox"/> For-Profit (Title XIX/XX)		Type of Review <input type="checkbox"/> Announced <input type="checkbox"/> Unannounced			
Monitor Name		Title			
Site Name					
Site Address					
Person Interviewed at Site			Title of Person Interviewed		

A. Meal Service

1. Meal Count – Complete the following for the meal observed:

		Breakfast	AM Snack	Lunch	PM Snack	Supper	Evening Snack
Beginning Time of Meal Service							
Ending Time of Meal Service							
Number of Meals Prepared							
Number of Meals Served	To Enrolled Adults						
	As Seconds						
	To Program Adults						
	Non-program						

2. Was the menu served the same as posted for today? Yes No
 If not, were substitutions consistent with USDA requirements? Yes No
3. Are all items on Form H1654 completed on a daily basis? Yes No
4. Are menu substitutions correctly documented? Yes No
5. Are the times meals are served consistent with the times indicated on *Site Application - Centers*? Yes No
6. Is the combination of meals/snacks claimed consistent with CACFP regulations? Yes No
7. Does the site supply all meal components? Yes No
 If no, explain _____
8. Are there doctors' statements on file for participants with disabilities and/or medical or special dietary needs? N/A Yes No
9. Have variations in meal patterns been approved? N/A Yes No

B. Civil Rights

Complete the chart by inserting the ethnic and racial categories of CACFP participants

Number of Participants	Ethnic Category		Racial Category				
	Hispanic or Latino	Not Hispanic or Latino	American Indian or Alaskan Native	Asian	Black or African American	Native Hawaiian or Other Pacific Islander	White
Current Enrollment							
Actual Participation							

1. Based on your observation, is there any discrimination by race, color, national origin, sex, age or disability? Yes No

C. Meal Analysis

1. Production: Complete the following information for the meal observed and calculate the amount of each component used. Consult the CACFP handbook for meal patterns.

	Food Items Served	Amount Prepared	No. of Servings per Amount Prepared	Amount Needed	+ OR -
Milk					
Meat or Meat Alternative					
Vegetables and/or Fruit (two or more)					
Whole Grain or Enriched Bread or Bread Alternative					
Other Foods					

2. Was a sufficient quantity of each component prepared to meet meal pattern requirements for the number of participants? Yes No
3. Type of meal service: Family Style Unit (Cafeteria Style) Offer vs. Serve
4. Were all required components served? Yes No
5. Describe what happens to plate waste and leftovers.

D. Record Keeping

1. Licensing
- a. Is the current license/certification posted? Yes No
- b. What is the current licensed capacity? _____
- c. Does today's attendance exceed the capacity? Yes No

If yes, explain.

- d. Is the site subject to licensing standards other than DADS? Yes No
2. Enrollment – Does each participant have an enrollment form on file? Yes No
3. Attendance – Is attendance recorded daily on Form H1535 (Daily Meal Count and Attendance Record)? Yes No
4. Meal Count
- a. Is Form H1535 (Daily Meal Count and Attendance Record) completed at the time of meal services on a daily basis? Yes No
- b. Is the monthly meal count being recorded on Form H4502? Yes No
5. Eligibility
- a. Is there a current (completed within the last 12 months) *CACFP Meal Benefit Income Eligibility Form (Adult Care Form)* for each participant claimed in free and reduced-price meal category? Yes No
- b. Are the participants being claimed in the correct eligibility category (free, reduced-price, or paid), including full-time, part-time, and drop-in participants? Yes No
- c. Is there adequate documentation to ensure that at least 25% of the total enrollment or licensed capacity received Title XIX/XX benefits? (for-profit facilities only) Yes No
- d. If a pricing program, is there any indication of overt identification? Yes No

6. Previous Monitoring Reviews

- a. Were problems identified at the last monitoring review? N/A Yes No
- b. If yes, were they corrected? Yes No
- c. If no, why not?

7. Records Retention – Is the site maintaining records per TDA requirements/regulations? Yes No

E. Training

- 1. Have site staff that perform key activities received CACFP training for the current Program Year?..... Yes No
 - a. If yes, is documentation on file that contains the required components?..... Yes No
 - b. Were all required areas covered?..... Yes No
 - c. If no, when is the site training scheduled? _____
- 2. If the site is new this Program Year, did the site staff that perform key activities receive training over the required areas and subtopics before beginning the program? Yes No
 Is there documentation of file that contains the required components? Yes No

F. Five-Day Reconciliation

1.

Compare Meal Counts to Attendance and Enrollment				
Date:	Date:	Date:	Date:	Date:
B Meal Count =	B Meal Count =	B Meal Count =	B Meal Count =	B Meal Count =
AM Meal Count =	AM Meal Count =	AM Meal Count =	AM Meal Count =	AM Meal Count =
L Meal Count =	L Meal Count =	L Meal Count =	L Meal Count =	L Meal Count =
PM Meal Count =	PM Meal Count =	PM Meal Count =	PM Meal Count =	PM Meal Count =
S Meal Count =	S Meal Count =	S Meal Count =	S Meal Count =	S Meal Count =
E Meal Count =	E Meal Count =	E Meal Count =	E Meal Count =	E Meal Count =
Attendance =	Attendance =	Attendance =	Attendance =	Attendance =
Enrollment =	Enrollment =	Enrollment =	Enrollment =	Enrollment =

F. Five-Day Reconciliation, continued

2. Are there any days when meal counts by type exceed attendance? Yes No

a. If yes, what is the explanation?

b. Is the explanation reasonable? Yes No

i. If no, do meals need to be disallowed? Yes No

ii. Document by type the number of meals disallowed.

3. Are there any days when meal counts by type exceed enrollment? Yes No

a. If yes, what is the explanation?

b. Is the explanation reasonable? Yes No

i. If no, do meals need to be disallowed? Yes No

ii. Document by type the number of meals disallowed.

G. Findings, Recommendations and Commendations

1. List problems identified. Document areas in which the site is performing well.

2. Recommendation – Indicate corrective action needed:

H. Signature

Signature – Monitor

Date

Signature – Site Representative

Date