

# CENTER FOOD MONITOR-NESD HEAD START

Date \_\_\_\_\_ Reviewer \_\_\_\_\_ Center \_\_\_\_\_ Meal/Snack \_\_\_\_\_  
 Enrolled \_\_\_\_\_ Served \_\_\_\_\_ Adults Served \_\_\_\_\_ Scheduled Meal/Snacktime \_\_\_\_\_ On time? \_\_\_\_\_

**Breakfast:** Milk/Fruit/Grain-Bread **Lunch:** Milk/Vegetable/Fruit/Grain-Bread/Meat **Snack:** Two Food Groups  
**WHOLE GRAIN MUST BE SERVED ONE TIME PER DAY & WG on Menu.**

FOOD	CHILD	ADULT	SERVINGS REQUIRED	QUANTITY PLANNED	ADEQUATE	
					YES	NO
FLUID MILK	¾ c. Brk/Lunch ½ c. Snack	1 c. Meal/Snack				
VEGETABLE & FRUIT	½ c. Brk <b>Lunch= ¼ c. vegetable and ¼ c. fruit</b>	½ c. Brk/Snack 1 c. Lunch				
GRAIN- BREAD	½ slice bread 1/3 c. dry cereal ¼ c. cooked pasta	2 sl. Meal / 1 Snk 1-1/2 c. / 3/4 c. Snk 1 c. / ½ c. Snk				
MEAT	1-1/2 oz. ½ oz. Snack	2 oz. 1 oz. Snack				

**Safety/Sanitation/Meal Service/Recordkeeping Checklist:**

**YES    NO**

“Justice for All” & hand washing posters & menus are posted? \_\_\_\_\_

SDS are on file for all products. Sanitizer is at proper concentration (Quat 200 ppm;  
 Chlorine Bleach 100 ppm-wiping tables; Dishwasher 50-100 ppm-chlorine strip). \_\_\_\_\_

Cleaners are in original container or labeled, out of reach & stored away from food. \_\_\_\_\_

Walls, ceiling, floors, cooking equipment and utensils are clean & free of chips/cracks.  
 (Can opener blade clean/fan not blowing on food production area). \_\_\_\_\_

Trash cans are covered when not in use & are away from food production area.  
 Trash cans are clean inside & out. \_\_\_\_\_

Hazardous kitchen equipment is out of children’s reach. No children in kitchen. \_\_\_\_\_

Foods are covered, labeled, dated in insect resistant containers 6” above the floor. \_\_\_\_\_

Stored foods are used on a First In First Out (FIFO) basis. One week supply, unless a holiday.  
 Food is stored separate from non-foods. \_\_\_\_\_

Food is prepared & served safely (hygiene, hand washing, glove, all hair covered).  
 No bare hand contact with ready-to-eat foods. \_\_\_\_\_

Foods are refrigerated or frozen as soon as possible in shallow containers (only 2-3” deep)  
 for safe cooling. Foods are thawed in the refrigerator. \_\_\_\_\_

Refrigerator, freezer & milk cooler temperatures are recorded daily. \_\_\_\_\_

Table is set no more than 15 minutes ahead of eating time. Food is served hot. \_\_\_\_\_

Children are taught passing, pouring, serving themselves, manners & appropriate conversation. Children are gently encouraged to try one bite of all foods each meal. \_\_\_\_\_

Menu changes are approved & noted on the posting menu & in the production book. Substitutions for children with medical orders are noted in the production book. \_\_\_\_\_

The production book is complete with date, center, required meal components, serving sizes, descriptions (fresh, frozen), measurable quantities of food, percentage of fat/meat of hamburger & daily totals served. **(Whole grain documented/Labels sent to office)**. \_\_\_\_\_

Number Served in Production Book matches Attendance and Meals Worksheet for 5 consecutive days. Document below: \_\_\_\_\_

Participation in annual CACFP Training completed. Enrollment forms are updated annually. \_\_\_\_\_

	<u># of Breakfasts</u>	<u># of Lunches</u>	<u># of Snacks</u>
Day 1			
Day 2			
Day 3			
Day 4			
Day 5			

**Problems from prior review date of \_\_\_\_\_:**  
**Was the prior problem corrected today?**

**Comments/Findings:**

**Corrections:**

In the operation of child feeding programs, no child will be discriminated against because of race, color, national origin, sex, age or disability.

Reviewer \_\_\_\_\_  
Cook \_\_\_\_\_  
Teacher \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
Ed. Coord. \_\_\_\_\_