CHILD AND ADULT CARE FOOD PROGRAM (CACFP) NEW SITE PRE-APPROVAL MONITORING FORM

MUST be completed before site can be approved for CACFP operations. Refer to the <u>Adding or Removing Sites Reference Sheet</u> for additional instructions.

	Sponsor Name:			WINS ID:				
	Site Name:			County:				
	Site Address:		City:		Zip:			
	Site Director Name:			Site Phone	e:			
	Date of last OSPI Administrative I	Review:		Site is:	\square Non-profit	☐ For profit		
1	What services are provided at 1	the site?						
1.	☐ Child Care	☐ Head Start		□ ECEAP	☐ Adult D	av Care		
	☐ Outside School Hours	☐ After School At	t-Risk	_ LCL/ (I		ncy Shelter		
					3	,		
2.	Is the site currently licensed for child care? ☐ Yes ☐ No							
3.	If the site is exempt from licensing, do you have current fire and health inspections? \Box Yes \Box No							
4.	Is the site a different legal entity from the sponsor (different tax identification number or corporation)?							
	☐ Yes ☐ No If yes, contact your CACFP Specialist for further instruction.							
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5.	What age groups will attend the				Dunnaha alama 2	F		
	☐ Infants 0-12 mo. ☐ Toddlers 1		•					
	☐ School-agers 6-12yrs.	☐ School-agers 13	o-Toyrs.	Ц	Qualifying Aut	iits.		
6.	How many participants are enrolled?							
7	. What is the site's License capacity?							
	•	-						
8.	What meals will be claimed on							
	☐ Breakfast ☐ AM S		Lunch	□ PN	1 Snack			
	☐ Supper ☐ Eveni	ing Snack						
9.	Are food worker cards current	and on file for at	least one	staff pers	son?			
		ans to obtain food		•				
10	0. How will meals be prepared?							
	☐ On-site ☐ Off-site Sponsor					nent company (FSMC)		
	If meal(s) are vended by a school, caterer or FSMC, you must complete the appropriate CACFP <u>vendor</u>							
	<u>contract</u> .							
	Note: If meal(s) are vended by a school who utilizes a FSMC, the FSMC must be approved to provide meals for							

CACFP.



11. If meals are prepared on site, is ther number of meals?	e equipment adequate	e to prepare, store, and serve the needed					
	o, explain:						
12. Who will develop the menus?☐ Site ☐ Sponsor13. Who is responsible for ensuring meaning meaning	□ Vendor	□ Other P meal pattern requirements?					
14. Has training been provided to site standard administration of the CACFP? o CACFP Meal Pattern o Meal counts o Claims submission and revo Recordkeeping requirement or Reimbursement system o Civil Rights	iew procedures nts	sponsibilities for the operation and					
☐ Yes, training documentation is on file							
☐ No, training has not yet been provided but I understand it must be provided prior to CACFP operations Training session(s) scheduled for following date(s)							
Title	Date	Date					
Retain a copy of this form with your mo	nitoring records.						