

CHILD and ADULT CARE FOOD PROGRAM FDCH PROVIDER REVIEW FORM (For Sponsor Use)

Provider: This l							Review:	New	1 st	2 nd	3 rd	Follow-up						
								ewer:										
							viewer:bate of Last Follow-up:bate of Last Follow-up:											
							d 5-Day	Test La	ast Re	view:	Y N	I						
Days Appro	ved: S	M	T	W	TH	F	s				Serio	ous Defic	iency l	Last Re	eview:	Y	١	
Holiday Ca	e: Y	N									If Ye	s, Type c	of Serio	ous De	ficiency	/:		
						Ref	er to d	letaile	ed instr	uction	s be	fore com	pletin	g this	report.	•		
Tier Level License #: Licensed				Mea	ls Appr	oved	to Claim:	:	Date		e of	Unannounce						
of Hom	•						Capa	city:	В	MS	L	AS	S	ES	Rev	iew:		Time:
	E	piratio	on Da	te:					Mea	l Obser	ved:							.
									В	MS	L	AS	S	ES			Announced	I Departure Time:
	\perp					丄				-Meal R	eviev	<u> </u>						
	Child	lren En	rolled	d			Date of Enrollment			Provider's Own Child ☐ (✓)		DOB	Inf.	1-2	3-5	6-12	Present	Claimed
													(√)	(√)	(✓) (✓)		(√)	(✓)
1						_												
2						_												
3						_												
4						_												
5						+												
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14						+												
1-7													l					
									REMENT	S		YES	N	10	N/A	COMMENTS		
							neal typ							_				
	•							•	y/ratios.					_				
							curate E rolled c		ment Fo	orms ar	nd							
Prov	ider A	greem	ent.				-		he Spon									
plus	the pri		e yea						rent fisca prograr									
6. If a	ier I h	ome, th	he pr						n child(r									
7. If a	ier II h	ome, t	the s	pons	esent a or has	and offe	the pro	colle	r is incor ect incom	ne elig ne	ible.							
statements from parents. PHYSICAL ENVIRONMENT/FOOD AND NUTRITION						YES	N	0	N/A		СОММЕ	NTS						
							h their	hand	s proper	rly,								
frequently, and at appropriate times. 9. Surfaces are cleaned and sanitized prior to preparing and serving food.																		
Refrigeration units are maintained at 41° F or below and freezers are maintained at 0° F or below.																		

PHYSICAL ENVIRONMENT/FOOD AND NUTRITION (Cont'd.)	YES	NO	N/A	COMMENTS
11. Cleaning supplies are stored separately from food.				
12. There is no evidence of rodent or insect infestation.				
Prepared food is stored in clean, covered containers that are clearly labeled and marked with date of preparation.				

MEAL OBSERVATION

When observing a meal, answer all questions in the following section.

If a non-meal review, answer questions marked with an asterisk (*) and mark all others "N/A".

	n-meal review, answer questions m	narked wi	ith an asterisk (*) and mark all others "N/A".						
14.	INFANTS								
					Food Item	s Served			
Meal Components	Food Item Served	Me		В	irth throu	_	6 through		
Milk (list percentage		Compo IFIF/Expre			5 Months	S	11 Months		
of fat)		Breast Mi							
Meat or Meat		IFIC or Me	IFIC or Meat/Meat						
Alternate		Alternate							
Vegetable		Fruit/Veg	etable						
Fruit/Vegetable		Other							
Grain		Other							
	Meal Observation Cont.		YES	NO	N/A		COMMENTS		
15. The observed me	eal was served at the proper time.								
16. Any changes to t	he menu is updated prior to meal service.								
17. The posted menu	ı matches the observed meal.								
18. Observed meal c quantities. If no, l	ontains all required components, served ir ist any miss and or inadequate componen	n required its.							
19. If applicable, pare maintained on file									
20. All the meals in the minimum CACFF	he								
21. Yogurt (milk or s	jars								
22. Ready-to-eat cere of sugar per dry of	eal products served contain no more than bunce.	6 grams							
100% whole grain	n serving per day, across all eating occasion or whole grain-rich. This is also clearly ed menu and verified to be WGR.	ons, is							
	serts are not served as part of a reimbursa	able							
25. Juice is served no	o more than once a day.								
	not served to children under 6 years of age								
27. If served, flavored served only to ch									
28. Low-fat (1%) or fa children age 2 an children age one.									
29. If using commerc provider follows r									
30. The provider com requirements.									
31. An accurate mea									
Т	RAINING AND MONITORING		YES	NO	N/A		COMMENTS		
32. Provider has atte	nded required sponsor training.								
33. Issues of non-cor fully and permane	mpliance noted on previous reviews have lently corrected.	been						_	

		CIVIL R	YES	NO	N/A		COM	MENTS			
		er and Building for t tributed to parents.	the Future letter are	conspicuously							
req rep ac	gardless of prisal or reta tivity condu	r allows equal acce race, color, national aliation for prior civicted or funded by									
co		er advertises, the r cedures are includ CACFP.									
37. Race and ethnicity data are collected											
	38. If any civil rights problems are identified in questions #34-37 above, please provide an explanation. If no problems are identified, leave this section blank or write "N/A".									leave	
			5-DAY REC	CONCILIATIO	N (see instr	uctions)					
(Check if plan Check if me	nned non-meal rev al review was plan	UNTS: Meal count view. This section is uned, but no children n #39 using a meal o	N/A. Skip to quare present. C	estion 42.			iew for all c	other qu	estions EXCE	ΞΡΤ
	Date	Enrollment	Attendance			Total Meal Counts					
	Bato	Total	Total	Breakfast	Morning Snack	Lunch	Aftern Sna		ıpper	Evening Snack	
Using	the observ	/ed meal type, add	l meals for the 5 day	period and en	ter the total.		Divide	•	-	c .85=	
	Average 40. If the number of meals served on the day of the reveiw equal to or greater than 85% of the average? Yes No If "Yes", provider "passed" the 5-Day test. If "No", obtain an explanation:										
41. If	#40 was ar	nswered "No", was	e?	Yes (Provider "passed" 5-Day Test) No (Provider "failed" 5-Day Test; CAP and follow-up are required)							
	42. Do any meal counts for the five consecutive days reviewed exceed the documented enrollment or Yes No attendance for those days? If yes, meals over enrollment/attendance must be disallowed.										
	Note: If meal counts, enrollment records and attendance records cannot be reconciled, monitor should expand review to include specific children. A meal disallowance and/or a Notice of Serious Deficiency may be necessary.										
		REVIEW	YES	NO	N/A		COM	IMENTS			
43. T	he provider	has a good under	standing of program	rules.							
44. Is	s a disallowa	ance required?									

45. Is a Corrective Action Plan (CAP) required?

47. Is a Notice of Serious Deficiency required?

46. Is a Follow-Up Review required?

ITEM#		COMMENTS
A Corrective Action Plan	(CAP) addressing the deficiencies identified abov	/e must be received by the sponsor by close of business on taken to correct the deficiencies and the date by which each
deficiency will be corr		taken to correct the denotencies and the date by which each
	vided:	
	ty Check:	Date Date

INSTRUCTIONS FOR PROVIDER REVIEW FORM

(For Sponsor Use)

Complete top of form with appropriate information. Use back of page if additional space is needed to list enrolled children, or if an alternate form has been approved by OSPI, a copy of the alternate form must be included with the review and a notation must be added to the section of the review form that the alternate form has replaced. When doing reviews where a meal service is not observed, reviewers should mark "Non-Meal Review" and indicate "N/A" for those portions of the review form related to meal service. Also, for planned non-meal reviews, the 5-Day Test section should be marked "N/A" but the 5-Day Reconciliation must still be completed. If using the form to conduct a Follow-Up Review, complete the portions of the review form related to the deficiencies noted on the previous review; for all other questions, reviewers should mark through and indicate "N/A."

RECORD KEEPING/ELIGIBILITY REQUIREMENTS:

- Refer to the Provider records to ensure only approved meals are claimed on the Meal Count and Attendance Worksheets.
- 2. Compare the number of children present to the licensed capacity and allowable ratios. If overcapacity or out of ratio, disallow any meals in excess of the capacity and/or ratio and notify the proper licensing authority.
- 3. Copies of E/IEA's must be on file with the provider for each child. Review forms for accuracy and completeness. If a provider has claimed meals for reimbursement for a child(ren) who does not have a E/IEA on file, then the sponsor must disallow meals.
- 4. Ensure there is a signed copy of the Sponsor-Provider Agreement on file. (This could be verified at the sponsor's office.)
- 5. Providers must maintain copies of all records supporting CACFP claims for three fiscal years after the fiscal year to which they pertain. Only those records for the current month and the previous twelve months must be maintained on-site. Providers may store the remaining two years of records off-site or electronically but must be accessible within five days of request.
- 6. In order for a Tier I provider to claim their own children, other children must be enrolled and present. Also, an eligible income statement must be approved and on file in the sponsor's office. Tier II providers are <u>not</u> eligible to claim their own children.
- 7. A Tier II provider may choose to be paid the low rate for all children present. However, the provider has the option to distribute Income Statements to the parents of enrolled children. Completed Statements would be sent directly to the sponsor or returned to the provider with written consent allowing the provider to collect the form and transmit it to the sponsor. The sponsor would make all eligibility determinations and the provider would be reimbursed the high or low rate per child depending on the eligibility level of each child.

PHYSICAL ENVIRONMENT/FOOD AND NUTRITION:

- 8. Observe whether staff preparing meals are washing hands prior to food preparation. Observe whether children are washing their hands before the meal service. Verify that hand washing sinks in the kitchen and the bathrooms are supplied with hand soap, disposable towels, or hand drying devices.
- 9. Ensure that surfaces where food is prepped and served have been cleaned and sanitized before use.
- 10. Verify that the provider has thermometers in refrigerators and freezers and that the correct temperature is maintained at 41°F or below in refrigerators and the correct temperature is maintained at 0°F or below in freezers.

11-12. Self-explanatory.

13. Observe the handling of food. Any unused foods must be discarded or stored properly. Self-prep foods may be refrigerated and stored for up to seven days in properly covered containers or bags that are clearly labeled and marked with date of preparation.

MEAL OBSERVATION:

Note: When observing a meal, answer all questions in the following section. If conducting a non-meal review, answer questions marked with an asterisk (*) and mark all others "N/A".

- 14. **Observed Meal:** List all foods served to the children during the meal service, on the day of the review. Use this information when answering question #17.
- 15. The provider should be serving meals during the times indicated on that have been reported to Sponsor.
- 16-18. Ensure that every meal on the posted menu for the week or month has the required components. Compare the meals served and observed with the posted menu; the menu must reflect the actual meal served. If an item has been substituted, discuss the importance of planning menus in advance. Menus must be noted to reflect any changes made to the menu prior to the meal service. Observe the served meal and determine if all required components are included and if the required quantities of all components are served.
- 19. If you identify any children with special diet restrictions and exceptions to the meal pattern are being made, check the enrollment files to see if there is a signed statement from a recognized medical authority. If a milk substitute is provided, ensure it is an approved brand. Modifications to the meal pattern for religious reasons or food preferences that still meet the minimum meal pattern requirements may be made by parent request. Meals with substitutions that meet all meal pattern requirements are reimbursable. However, when a substitution is made and the meal pattern is not met, a medical statement is required and must contain the following three elements: a description of the child's physical or mental impairment that restricts the diet; what must be done to accommodate the child (foods to be omitted and foods to be substituted); and signature of a licensed physician, physician's assistant, or nurse practitioner. For children with a documented disability, parents may supply one or more components of the reimbursable meal as long as the provider provides at least one component. For non-disability meals, parents may supply no more than one component of the reimbursable meal.
- 20. Disallow all meals on the posted menu that do not meet the minimum meal pattern requirements (for meals that have already been served and recorded). For future meals, provide technical assistance and allow providers to correct the menu.
- 21. Yogurt (milk or soy) contains no more that 23 g of total sugars per 6 oz.
- 22. Ensure the menu lists cereals by name; ready-to-eat cereals (cold and hot) must contain no more than 6 grams of sugar per dry ounce (see WIC-Approved Cereal List).
- 23. Ensure that at least one grain serving per day, across all occasions, is 100% whole grain or whole grain-rich. The menu must clearly identify the whole grain or whole grain-rich item, such as "WG bread" or "WGR crackers."
- 24. Ensure that grain-based desserts (e.g., granola bars, cookies) are not served as part of a reimbursable meal. Grain-based desserts may be served as an "extra." Note: Graham crackers and animal crackers a<u>re</u> creditable.
- 25. Fruit juice must not be served more than once a day.
- 26. Ensure that flavored milk is not served to children under 6 years of age. Flavored powder/liquid may not be added to milk (cow or soy) for children ages 1-5.
- 27. Ensure that flavored milk, if served, is fat-free (skim) milk or low-fat (1%) and served only to children 6 years and older.
- 28. Between a child's first and second birthday, it is required that unflavored whole-milk be served. However, after the child's second birthday, it is required that low-fat (1%) or fat free (skim) unflavored milk be served. If this requirement is not met, disallow any meals on the Meal Count and Attendance Worksheet. Reminder: A parent's note must be provided for non-dairy milk substitutions (i.e. soy milk). The note must state the medical or special dietary condition that restricts the diet of the child.
- 29. Ensure that a CN label or Product Formulation Statement is available for all processed/main dish combination products. If corrections are made during the meal service (i.e. another creditable ingredient is added in sufficient quantity) a disallowance is not required. If the meal does not meet the requirements, a disallowance should be issued.
- 30. If the provider is claiming infant meals, observe the meal to determine if the infant meal pattern is being followed. Infant meals containing foods provided by the parent and served to infants, birth through 11 months, may include no more than one component provided by parent. Meals c ontaining only breastmilk (expressed by mother and fed by provider or fed directly by mother), may be claimed for reimbursement. Refer to the Infant Feeding handbook for additional guidance. Check to ensure that Infant Feeding Forms are completed by the parents and are on file.

31. Meal counts must be recorded daily; attendance records may not be used to determine the number of meals served. If infants are present and claimed, be sure to note the number (#) and how it may change the total number of meals claimed since they may eat at another time.

TRAINING AND MONITORING:

- 32. Check to see if the provider or other responsible individual(s) has attended required sponsor training. Check your records or speak with the provider to obtain documentation agendas and sign-in sheets. At a minimum, training must include the following topics: meal patterns, meal counts, claims submission and review procedures, record keeping requirements, and the reimbursement system.
- 33. Check previous reviews for issues of non-compliance. Also review submitted Corrective Action Plans. Check to ensure that previously identified issues of noncompliance have been corrected according to the plan outlined in the CAP.

CIVIL RIGHTS:

- 34-37. Ask the provider about his/her enrollment policy and the method used to collect race and ethnicity data. Self-identification and self-reporting are the preferred method to collect this information. The Building for the Future letter and the WIC flier must be displayed in conspicuous locations. Monitors should carry a supply and provide them as necessary.
- 38. Discuss any possible civil right problems identified with the staff and include any explanations provided. If, in the opinion of the reviewer, any kind of discrimination is present, notify the state CACFP office immediately.

5-DAY RECONCILIATION and 5-DAY TEST:

39-41. Refer to the Meal Count and Attendance Worksheet to complete the 5-Day Reconciliation Chart and answer questions.

Record the prior consecutive 5-day meal counts. If early in the month, the monitor may need to refer to the Meal Count and Attendance Worksheet from the prior month to get 5 consecutive days. [Note: do not include days provider was closed or days where no meal counts were recorded. Zero meal counts can only be used if the provider was open and had no children present for the meal]. Using the formula, calculate the 5-day meal count average and multiply it by 85% (.85). If the resulting number is a decimal, use normal rounding procedures to round to the nearest whole number (i.e. round up if the decimal is .5 or greater; round down if the decimal is less than .5). If the number of meals served on the day of the review is less than this number, the day care home provider will need to give a(documented) plausible explanation. If a plausible explanation is given, the provider is considered to have "passed" the 5-Day Test. If a plausible explanation is not given, the provider is considered to have "failed" the 5-Day Test. A Corrective Action Plan is required, a follow-up review must be conducted, and the provider should be informed of the consequences of program fraud and abuse. If the provider fails the 5-Day Test on subsequent reviews, including follow-up reviews, the provider is subject to household contacts and/or audits that could result in termination from the program and possible pay back of significant sums of money.

- 42. Evaluate the meal count and attendance for the 5-days prior to your meal observation to ensure that they are current and accurate. If meal counts align with attendance data, it is also likely that the day care home is keeping accurate enrollment and attendance records and correctly reporting the number of meals served each day.
 - Compare the provider's total enrollment to its recorded daily attendance for the five days to ensure that the number of children in attendance does not exceed the number of children enrolled.
 - If attendance <u>does</u> exceed enrollment for any day, the monitor must determine the source of the error (e.g., inaccurate attendance records, missing enrollment forms) before a five-day reconciliation can be completed.
 - Compare the provider's total daily attendance to its meal counts using five consecutive days of total meal counts
 for each approved meal type to ensure that meal counts do not exceed the number of participants in attendance
 on any day.
 - If meal counts exceed attendance or enrollment, the number of meals that represent more than attendance/ enrollment must be disallowed.

Note: If meal counts, enrollment records and attendance records cannot be reconciled, monitor should expand review to include specific children. A meal disallowance and/or a Notice of Serious Deficiency may be necessary.

REVIEW SUMMARY:

Comments - use this section primarily to list any deficiencies noted. This section may also be used to identify any program areas that deserve commendation

After the review is conducted and the monthly claim has been filed, the sponsor's designated Point of Contact should perform a second party check of the review form. This is to ensure that it is completely and correctly filled out. The second party check should not be performed by the same person who has conducted the review.

A Corrective Action Plan (CAP) is required when significant issues of noncompliance are found during a monitoring review, including meal disallowances, failure of the 5-Day Test and/or if a *Notice of Serious Deficiency* is issued. The sponsor must receive a written CAP by the required date. Two weeks should generally be an adequate amount of time; failure to meet this deadline may result in a *Notice of Serious Deficiency* being issued and may lead to termination or disqualification. Sponsors have the option of not requiring a CAP for deficiencies that are not systemic or process-related errors and that can be permanently fixed at the time of the review, or shortly thereafter. If a CAP is not required, the sponsor must provide technical assistance and must record all actions taken on the Site Review Form.

Upon receipt of the CAP, the sponsor must review the plan against the report to ensure all noted deficiencies are addressed and that the description of the corrective action is adequate and appropriate. If any responses are inadequate, the sponsor must follow-up with the provider until an adequate response has been received.

A Follow-up review must be conducted within 30 days of an approved CAP.