Sponso	or:						Responsi	ble Principals:	
·				Washington Office of Superintendent of PUBLIC INSTRUCTION					
Addres	ss:								
WINS			Child and Adult Care Food Program (Consumption of Sponsoring Organization Administrative Review			nization			
Review	/ Date(s):	Review Month:	CACFP Permanent Agre	ement	Single Audi	t Review C	onducted	No. of sponsored sites	
Arrival	Arrival Time: Study Month:		Sign date Business Type		Yes	No	N/A	Affiliated Unaffiliated	
Service	Services:  Child care Adult care Em. Shelter OSH Other		Head Start/Early HS ECEAP At-Risk Pre-K		Meal Preparation Self prep or			Vendor Name(s):	
Sample S	ites				•		L		
		Review Site Sample			ous Administrative Review Site Sample			1	
#	Site Name	#	Site Name	#	Site Name	·	#	Site Name	
Previo	us Administi	rative Review Sum			New Sp	onsor Firs	t Review	No Prior Findings	
Date o Review	_	Assigned CAP Approval Date N/A	NSD Y N		Noted Findings:	Eligibility Health & Meal Pat Training Monitori VCA	safety	Financial Management Meal Service Study Month Recordkeeping Meal Count	
	tive Action ollow-up:				Evi	idence of I	mplemen	ted CAP N/A Yes No	
identif recom	ied in the prome	evious review. If "I hould be recomme		luate i	if a serious o	deficiency		YES NO	
indings ot Appl	<b>Key</b> : I/C= Ir licable	n Compliance; CA	AP= Corrective Action P	an Re	quired; TA	=Technica	al Assista	nce Provided; N/A =	
		apacity and Progran	n Accountability YI	ES N	IO N/A	Note		Finding	

C	ACFP Administrative Capacity and Program Accountability	YES	NO	N/A	Note	Finding
Ad	ministrative Requirements					
1.	A permanent agreement with OSPI is filed at office and was was reviewed for understanding with CACFP contact.  7 CFR 226.15(e)					
2.	Sponsored sites have the most current licenses/permits operate child care or adult care services.					
3.	The Sponsor has written CACFP procedures that assign program responsibilities for CACFP duties.					
	Consistent for all sites Vairies					

CA	ACFP Administrative Capacity and Program Accountability	YES	NO	N/A	Note	Finding
4.	The Sponsor has a written procurement plan and code					
	of ethical conduct for employees engaged in CACFP					
	procurement. <u>CACFP Procurement</u>					
5.	A copy of the vendor agreement/Inter-agency					
	agreement is on file and the agreement is being adhered					
	to.					
6.	WIC information is posted or provided to participants					
	enrolled in childcare centers.					
7.	The Sponsor is following procedures outlined in the					
	CACFP Management Plan.					
8.	If applicable, a written electronic signature policy is in					
	place and meets OSPI requirements. Electronic Signature					
	Reference Sheet					
9.	The sponsor has a Household Contact procedure.					
	F					
Site	Monitoring					
	The sponsor implements the Household Contact		1	T		
10.	procedures appropriately when monitoring.					
	procedures appropriately when monitoring.					
11.	The sponsor is conducting the required number of					
	monitoring visits.					
12.	The Sponsor's monitoring schedule indicates varied					
	meal observations and dates, so that monitoring is					
	unpredictable.					
13.	Monitoring procedures include processes for					
	documenting meal disallowance, corrective action, and					
	follow-up for issues identified during monitoring.					
14.	The Sponsor conducts Pre-Approval visits for new site					
	locations and completes a monitoring visit within the 1 <sup>st</sup>					
	4 weeks of CACFP operation.					
15.	The sponsor is conducting site monitoring in compliance					
	with USDA requirements. 7 CFR 226.16(d)(4).					
16.	The Sponsor is using the current OSPI monitoring					
	form or an OSPI approved alternate.					
	uired CACFP Training					
17.	Adequate CACFP training is provided to program staff					
	with CACFP duties and training records indicate the					
	attendee names, date, and location for CACFP					
	training(s).					
	Training records document topics required for CACFP					
-	eal counts, meal pattern, civil rights, claim submission &					
	iew, CACFP reimbursement process, CACFP record-					
	ping).			1		
19.	An adequate plan for ensuring new staff receive CACFP					
	training in a timely manner is in place. <u>CACFP Training</u>					
	<u>Documentation</u>					
20.	The sponsor has conducted/planned for CACFP Annual					
	Training for sponsored sites.					

	CACFP Administrative Capacity and Program Accountability Review Summary								
Item #	*Corrective Action Plan Required								
Record Ke	eping Requirements	YES	NO	N/A	Note	Finding			
	onsor maintains a copy of CACFP claims and			,					
1	n records that substantiate claims for three								
	lus the current year. CACFP Record Keeping								
particip Shelters									
	nent forms are current and on file for ants. (N/A for At-Risk, Emergency Shelters)								
for At-R	are current and on file for the study month. (N/A kisk, Emergency Shelters or Head Start/ECEAP pants)								
	te and accurate infant meal forms are on file for lled infants. <u>CACFP Infants Meal Requirements</u>								
26. Attenda	ance is taken daily, and records are maintained.								
	f service meal counts are maintained nonthly consolidated meal count is calculated.								
	red CACFP menu is posted/provided. A menu is with substitutions noted.								
29. At-Risk	sites are area-eligible. <u>7 CFR 226.15(g)</u>								
30. At-Risk	sites offer enrichment activities. <u>7CFR 226.15(g)</u>								

						Finding
31. Medical Statements/Participant Request Forms are on						
file for special diets/food allergies. Special Dietary						
Request Milk Substitution  32. CN labels or Product Formulation Statements are on file	+					
to verify meal pattern compliance for all						
commercial/combination foods. Menu Product						
<u>Documentation</u>						
33. Nutrition Facts and/or ingredient lists are on file to						
document compliance with WGR/sugar limit items.						
34. Standardized recipes are on file for all scratch-made						
foods to verify required portions and meal pattern						
compliance (yield and serving size).						
<ol> <li>Sponsored site employees have current food handler cards.</li> </ol>						
36. If meals are delivered, meal delivery records are	+					
maintained.						
Item # *Corrective Action Plan Required						
Civil Rights Requirements		NO	N/A	Note	Fi	inding
37. The Sponsor displays the USDA AJFA poster in a						
conspicuous location at the main office and sponsored						
sites. FNS Instruction 113 Civil Rights Compliance						
38. The nondiscrimination statement is included on all	1					
printed/distributed materials to public and graphic						
materials reflect inclusiveness.						
39. The Sponsor makes CACFP information available to						
potentially eligible persons, applicants, and						
participants.			1			

		YES	NO	N/A	Note	Finding
	onsor provides program info to community ations that may assist with outreach.					
	ally eligible persons and households have equal unity to participate in the program.					
	r collects race and ethnicity data for sites. ghts <u>Reference Sheet</u>					
with pr compla	ghts complaints are being handled in accordance ocedures outlined in FNS 113-1 and the CR int log has been reviewed by OSPI.					
	gram is reaching potentially eligible participants ditional outreach opportunities were discussed.					
	Civil Rights Requ	ıiremen	ts Revi	ew Sum	mary	
Claim Revie	w	YES	NO	N/A	Note	Finding
	nonth data is accurate. If No, See ed Study Month Error Worksheet(s). Study Month					
46. The most current version of the E/IEA and/or Enrollment Forms are being used.						
47. Sponsor uses effective dates consistently on E/IEA forms.						
1	fit claim eligibility is met for Review Month for d sites. <u>CACFP For-Profit Center Eligibility</u>					
49. Review	Month meal counts are accurate.					

# of EIEA Forms Reviewed:

# of Sites with EIEA Errors:

	m #	*Corrective Action Plan Required					
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Sit	e Food P	Preparation & Safety	YES	NO	N/A	Note	Finding
		fety practices were observed during meal					
	observa	ation(s). WAC 110-300-0195 Food Service,	<sup> </sup>	ļ ,	l i		]
		ent, and practices	<u> </u>		<u> </u>		
	-	hand washing was observed at meal observations.	' <u>'</u>	ļ ,			]
	WAC 11	10-300-0200 Handwashing and hand sanitizer	<sup>1</sup>	ļ ,	[ i		]
	D:::		<u> </u>	<u> </u>	<del>                                     </del>		
52.		procedures for washing, rinsing, and sanitizing	l i	ļ ,	l i		
		s, equipment, food contact surfaces was observed	l i	ļ ,	l i		
		observations. <u>WAC 110-300-0197</u> <u>Safe food</u>	l i	ļ ,	l i		
<u></u>	Prepare	ed foods are stored in clean covered containers and	<del></del>	<del></del> ,	<del>                                     </del>		+
	-	with preparation date at observed sites WAC	<sup>1</sup>	ļ ,	[ i		
		0-0197 Safe food practices	l i	ļ ,	l i		
54.		ally hazardous foods are maintained at proper	<del>                                     </del>	Η-,			
		atures. WAC 110-300-0197 Safe food practices	l i	ļ ,	l i		
			<u> </u>	<u></u> j			
		rator units at sampled sites are maintained at 41	' -	l —	<u> </u>		
get	rees or b	pelow and freezers are maintained at 0 or below.	l i	ļ ,	l i		
	147	WAC 110-300-0197 Safe food practices	<u> </u>	<u> </u>	<del>                                     </del>		
		ny concerns of imminent threat observed during	l i	ļ ,	l i		
	meal ob	oservations at sampled sites?	<sup> </sup>	ļ ,			
M	aal Obso	ervation and Meal Service	YES	NO	N/A	Note	Finding
		al Requirements			, ^	.1010	. manig
_		on meal observations, Sponsored sites are					
		ning adequate food preparation and food safety	<sup> </sup>	ļ ,	l i		
	practice		<sup> </sup>	ļ ,			
52	Review	month menu for sampled sites are compliant with	$\vdash \vdash \vdash$	Η	$\vdash$		1
		nttern requirements and required quantities are	<sup> </sup>	ļ ,	l i		
	served.	•	<sup> </sup>	ļ ,	l i		
			<u>'</u>	<u> </u>	<u> </u>		
		neals are documented and meet meal pattern	l i	ļ ,	l i		
	requirer	ments.	l i	ļ ,	l i		
		1	' 1	١ ,	I i	1	1

60. If meals	s are delive	red, delivery red	ords document sa	fe				
			e for meal observa					
61. The obs	served mea	l(s) were served	l at the approved t	ime.				
			at point of service	and				
		f meals/snacks.						
	than three are taken b		ks are approved, n	neal				
		indicate accura s are being main	te meal counts an ntained.	d				
			Maal Ca	mica Danvinana	anta Pariana Sumana			
Item #	*Correcti	ve Action Plan R		rvice Requireme	ents Review Summa	ry		
ILCIII#	COTTECT	ve ACCION PIGN K	equired					
Operating	Expenses \		Food Co		Administrative		,	
		Per Claim	Per Review	Difference		Per Claim	Per Review	Difference
Food F	Purchases				Labor			
Food Serv	vice Labor				Supplies			
Non-Food	d Supplies				Services			
Servi	ces				Per Diem (Travel)			
Trans	portation				Training			
Equip	ment				Indirect Costs			
			1		1			
	Other				Other			
Ор То					Other Admin Total			

Page **7** Sponsor Organization AR Form FY25

Non-Profit Food Service Check										
Allowable Operating Expenses (Per Review)	Allowable Administrative  Expenses (Per Review)									
Total Allowable Expenses										
Review Month Reimbursement					Admin Percentage					
Evidence of a non-profit food se	rvice is documented in a sepa	arate a	accoun	t or wh	en co-mingled, tracked separate	ly from other				
•	•		_	•	rofit food service and any profits	do not exceed three				
(3) months average expenses. (0 excess funds for CACFP Costs:	Compare expenses with rever	nue). 7	CFR 22	26.2	☐ YES ☐ NO: E	Enter plans to use				
Financial Management and Viab		YES	NO	N/A	Note	Finding				
<ol> <li>Financial management polici include internal controls to c accountability.</li> </ol>										
66. A written procurement plan followed as evidenced by fise										
67. The accounting system accurates revenue and expenses.	rately tracks CACFP									
68. An indirect cost rate approva	al and included cost									
activities are documented ar	nd applied correctly.									
69. A cost allocation plan is docu										
for all shared costs (space, la services).	bor, supplies, equipment,									
70. Travel and transportation ex	penses are supported by									
mileage or business vehicle r	ecords for									
fuel/maintenance expenses.										
<ol> <li>Payroll records support adec monitoring staff for the num</li> </ol>	·									
72. Non-Program adult meals ar	e paid using non-CACFP									
funds and meal costs are acc										
nonprofit food service accours. Administrative expenses are										
and CACFP expenses within t										
and not greater than actual a										
74. CACFP expenditures for the i										
allowable.										
75. The Sponsor has appropriate										
<pre>(receipts/invoices/contracts) claimed to CACFP.</pre>	to support expenses									
76. CACFP expenses exceed CAC	FP revenue, and the		1							
program is a <b>non-profit food</b> expense review to additiona	I service. If No, expand									
77. If claiming labor costs, Perso	nnel Activity Reports (PARs)									
and payroll records are on file	· · · · · · · · · · · · · · · · · · ·									
documenting CACFP allocate 78. For the review month, food			+							
of the total reimbursement,										
		·	•	_	•	•				

rina	anciai IV	lanagement and viability	YES	NO	N/A	Note	Finding
79. If prior written approval is required, evidence of cost							
		rchase is documented with approval record.					<u> </u>
	pc						
80	If applicable, a single audit was completed. If audit		<b>†</b>				
J. J.		ied CACFP findings, corrective action was					
	comple						[
81		er payment documentation including dates and	t	<del>                                     </del>	<del>                                     </del>		
J1.	amoun	its of disbursements to unaffiliated facilities are					
		te, on file and issued within 5 days of receipt of					
		irsement from OPSI.			Ì		
	,	Financial Management and	Viabilit	y Requi	iremen	ts Review Summary	
Iten	n #	*Corrective Action Plan Required					
ĺ							