



MONITOR CHECKLIST for Day Care Centers

Monitoring of CACFP operations is required to be documented a minimum of three times per year. Monitoring reviews cannot be more than six months apart. Two of the three monitoring reviews must be conducted unannounced (without advance notice) and at least one of these must include the observation of a meal.

Center Name and Address _____

This visit was: Announced _____ Unannounced _____

Meal observed today: Breakfast _____ Lunch _____ Snack _____ Supper _____

Number of Participants Served _____ Age Range _____ Number of Staff Served _____

MENU COMPONENTS	FOOD SERVED	REQUIRED SERVING SIZE	DID EACH PARTICIPANT RECEIVE AT LEAST THE REQUIRED MINIMUM SERVING SIZE?	
			YES	NO
Milk				
Vegetables/Fruits				
Vegetable/Fruits				
Bread/Bread Alternate				
Meat/Meat Alternate				

Does the meal contain all of the required components? Yes _____ No _____

If no, what is missing? _____

YES	NO	NUTRITION
		Staff sits with participants during meals.
		Participants are assisted with dining as necessary.
		Participants react positively to the meal served.
		Participants are allowed/encouraged to serve themselves.
		Adequate time is allowed for the meal.

YES	NO	RECORDKEEPING
		The day care license (or other approval to operate) is current. If not, the center has documentation that it is in the process of renewing the license.
		Income eligibility forms, completed by the participant or household within the last year, are on file for all enrolled participants and have been accurately categorized by staff.
		A random sample of day care enrollment (registration) forms on file indicates that there is one for each child, that they are updated annually and include parent's signature, child's usual days and hours in care and meals usually received.
		Attendance records are completed daily.

USDA is an equal opportunity provider and employer.

YES	NO	RECORDKEEPING
		The number of participants served is recorded by staff on the meal count form at each meal or snack.
		Key center staff has attended training provided by the sponsor on CACFP topics at least once during the past year.
		For each of the previous 5 days, meal counts appear to be accurate when compared with the attendance and enrollment.
		Menu records are accurately completed for each meal/snack prepared on site.
		When vended meals are delivered, center staff signs the invoice to indicate that it is accurate and that sufficient food was delivered to feed all the participants.

YES	NO	SANITATION
		Participants and staff wash their hands before eating.
		Refrigerator temperatures are at or below 40°F, freezer temperatures are at or below 0°F.
		Dry food is stored in rigid plastic containers with tight lids to prevent contamination.
		Foods are covered when transported.
		Hot food is held at temperatures above 140°F, cold foods below 40°F.
		Gloves were worn and/or proper utensils are used to handle food.
		Insecticides and cleaning supplies are stored away from food and participants.
		Food that leaves the kitchen (leftovers, including milk) is discarded after the meal.

***What does the center need to improve? (Any items above that were answered "No" should be indicated here.)
Who will do it and when?***

What problems were identified at the previous visit? Has the center corrected them? If not, when and how will problems be corrected?

Print Name of Program Monitor _____ Date _____

Print Name of Site Representative _____

Title _____