



After School Meals Program

Housekeeping



- A follow-up email will be sent out when the training wraps up
 - Training record, powerpoint, & necessary paperwork
- **ALL** attendees must fill out a training record
 - this must be filled out and physically signed-printed out, signed, and scanned to us
- Questions can be put in the chat box as they come to you- I will also leave a time for questions at the end.

Administrative Staff



Rebekah Dawson- Director of Child Nutrition Programs
Selena Smith- Child Nutrition Programs Manager
Amanda Reyer- Child Nutrition Programs Specialist
Tee Brown- Child Nutrition Programs Specialist
CN Paperwork- alcnpp@feedingthegulfcoast.org

Feeding the Gulf Coast
5248 Mobile South Street
Theodore, Alabama 36582
Phone: (251) 653-1617 x. 805

Purpose of Training

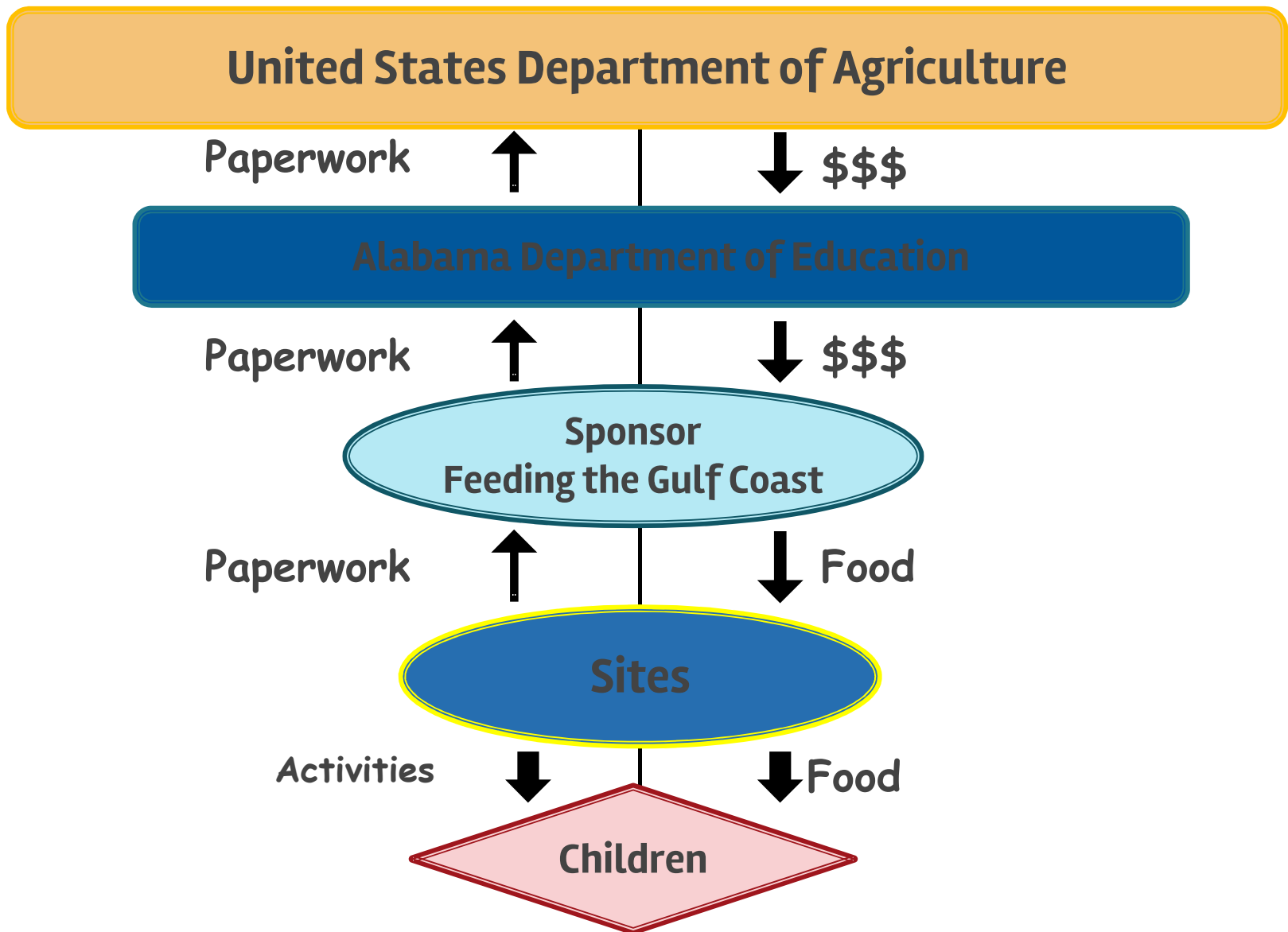


- Participating sites and staff meet all federal and state requirements of the program.
 - All meals served will be eligible for reimbursement in order to sustain program operation.
 - Accurate and adequate records are documented to uphold integrity of the program.
-

General Information



- Purpose of Program
 - Serve fresh, well-balanced meals to children ages 2-18 years when school is not in session and enrichment activities are present.
- Child Eligibility
 - Children ages 2-18.
 - FTGC is NOT able to serve child under 2 years of age due to the meal pattern requirements-please make arrangements for these children
- Site Eligibility
 - Free/reduced price lunch data
 - Census data



Sponsor Responsibilities



- Provide meals/snacks and maintain most of the paperwork.
 - Conduct training sessions.
 - Advise meal types served at your site.
 - Instruct maximum number of meals.
 - Supply forms for recording meals served daily.
 - Provide nondiscrimination statement and poster.
-

Site Responsibilities



- Attend the training session(s).
- Train site personnel.
- Ensure meal pattern requirements.
- Serve one complete meal/snack to each child.
- Maintain and return original paperwork.
- Have Justice for All Poster and menu posted.
- Serve meals to children ages 2-18 ONLY.
- Do not allow adults to eat any portion of the meal.
- Serve the approved meals at your site only during the meal times assigned by your sponsor.
- All changes to serving times/dates MUST be made in writing to CNP staff.

Site Supervisor Description



Site supervisor acts as the main contact for Feeding the Gulf Coast

- you will be the first person we call if paperwork is needed or a delivery is being scheduled
- your duty is to ensure that the integrity of the program is upheld and paperwork is being completed properly and on time

**Reminder: the site supervisor and alternate contact will be reached regularly.
Never give us a phone number or email you do not want to be contacted**

Inclement Weather Plans



- Have a contingency plan.
- Call child nutrition staff if you are closing.
- Check your email for communication from

FTGC

- Accurate inventory counts.
- Take photos of your inventory
- Ensure proper food storage.





Meal Service Requirements

How To Serve



- Hand the snack/supper to the child as you or a helper marks the attendance form.
- Do not place the snacks/suppers on the table for self serve.
- Be accurate and only count the children as they are served.
- If you choose to have the children eat at your center, please abide by CDC guidelines
- MUST offer enrichment activities-coloring pages, homework help, reading, tutoring etc.

Grab-N-Go Option



- Due to COVID-19, your site can choose to do grab-and-go meals
- The child **MUST** be on site to receive a meal
- Delivery of meals is **NOT** permitted under **ANY** circumstance.
- You can set this up as a drive thru or walk up model
 - the child would come up, receive the items and you would mark them off on the attendance.
 - You can chose to serve snack and shelf stable/hot meal at the same time should you chose to operate grab-n-go.
- You can only distribute **ONE** day of meals (ex. 1 snack and 1 supper)
- Must still **offer** enrichment-coloring pages, handouts etc.

PLEASE communicate with FTGC if you are operating grab-n-go.

The Sharing Table



Does not apply to grab-and-go programming

- Eliminates waste.
 - Allows children to receive additional meal items.
 - Children place unwanted food items on table.
 - At the end of meal service, all share table items must be consumed by a child or discarded- **NEVER** add share table items back into your “un served” inventory.
-

Food Storage



- Food must be stored at least 6 inches above the floor.
 - Food must be kept in a secure (preferably locked) location.
 - This will help prevent food from being improperly used
-

Sanitation & Safety



- Washing hands with soap and water for 20 seconds.
- Alcohol-based hand sanitizer
- MUST wear a mask when coming in contact with FTGC drivers
- MUST wear a mask when serving meals
 - we have masks on hand here at FTGC; please let us know if you need some.
- MUST use your own pen when signing documents

Civil Rights Compliance



All participating sites must assure that their centers are run without discrimination. Listed below are examples of discrimination that are prohibited:

- **Exclusion of children from the program based upon race, color, national origin, sex, age, or disability.**
- **Segregation of children based upon the above.**

MUST HAVE THESE ITEMS POSTED



Feeding the Gulf Coast Summer Lunch 2019

	Monday June 3, 2019	Tuesday June 4, 2019	Wednesday June 5, 2019	Thursday June 6, 2019	Friday June 7, 2019
LUNCH					
MW 2%	MW	MW	Chicken MW	Chicken MW	Chicken MW
Roast Beef w/ly Sandwich	1 each 1/2 lb MW	Roast Beef	1.5 lb	Roast Beef	1.5 lb
Macaroni & Cheese	1 lb 1/2 lb MW	Macaroni & Cheese	1.5 lb	Macaroni & Cheese	1.5 lb
String Cheese	1/2 cup	String Cheese	1/2 cup	String Cheese	1/2 cup
	4 oz	Apple Juice	4 oz	Apple Juice	4 oz
	2 each	Whole Bread	2 each	Whole Bread	2 each
		Margarine	2 each	Margarine	2 each
		Mustard	2 each	Mustard	2 each



Stafford County Fire and Rescue Department
Office of the Fire Marshal
1225 Oakridge Road, PO BOX 908, Stafford, VA 22080
571.558.4444 • Fax: 558.4445 • www.scfd.net

**Acceptance Testing/Inspection Checklist for
Sprinkler System Hydrostatic Test (852)**

Applicable Codes and Standards:
NFPA 13 - NFPA Standard for the Installation of Automatic Sprinkler Systems (2013)
NFPA 13.1 - NFPA Standard for the Installation of Automatic Sprinkler Systems (2013)

Inspection Item	Yes	No	Item	Code Section
Building address posted and visible from street?				NFPA 13.1.3.1
Applicable code(s) on file?				NFPA 13.1.3.2
Approved plans on file?				NFPA 13.1.3.3

Key Information:

Inspection Item	Yes	No	Item	Code Section
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.4
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.5
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.6
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.7
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.8
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.9
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.10
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.11
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.12
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.13
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.14
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.15
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.16
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.17
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.18
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.19
Is the system under test in accordance with the approved plans?				NFPA 13.1.3.20

Checked/Updated on 12/28/2018
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- Justice for all poster
- Menu
- Inspection-health department or fire marshall inspection

Supper Meal Pattern



- If you are operating grab-n-go, why not add another meal for the kids to take home for later or even eat the next day?
- If you are operating an after-school program, this is a great option to use as a **B I G G E R** snack!



For a supper to be complete it must contain:

- protein-2oz
- vegetable and/or fruit-6oz
- whole grain-1 oz
- milk-8oz



*toy not included

Meal Kit Flavors Include:

- Cheese Cup with Salsa and Chips
- Cheese and Beef Stick
- Cheese Stick with Marinara Sauce
- Sweet BBQ Bites
- PB&J Kit

Each child will receive:

- 1 meal kit
- 1 chocolate milk
- 1 veggie cup

Snack Meal Pattern



For a snack to be complete it must contain

- 100% fruit juice-6.75oz
- Whole Grain item- 1oz
OR Jack Links- 1 oz



- 6 flavors of juice
- Scooby Doo Graham Sticks
- Keebler Elf Grahams
- Sun Chips
- Jack Links





FEEDING[®]
THE GULF COAST

Paperwork

Paperwork



- You must maintain a roster for the children participating in the program.
- 1 attendance record for each meal you serve
 - ex. 1 attendance for snack and 1 attendance for supper
- All records are electronic. No longer handwritten.
- Attendance and monthly meal count is due at the end of the month-no later than the 7th- send ALL paperwork to **alcnp@feedingthegulfcoast.org**

Name of Site: _____

ATTENDANCE RECORD
Alabama State Department of Education

Month/Year: April-16

At-Risk Afterschool Meals Program

For present enter **X**, for present but not receiving a meal enter **Z**, for absent enter **A**, for holiday enter **H**, for weekend enter *

Name (last name, first name)	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	X	A	Z	H	*
1 Brown, Emma	H	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	0	20	0	1	10
2 Carnley, Montana	H	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	0	20	0	1	10
3 Conway, Haze	H	*	*	X	A	X	A	A	*	*	X	A	X	X	A	*	*	X	A	X	X	A	*	*	X	A	X	X	A	*	*	11	9	0	1	10
4 Crews, Daltin	H	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	0	20	0	1	10
5 Crook, Aleiah	H	*	*	A	A	X	A	X	*	*	A	A	X	X	A	*	*	Z	A	A	A	A	*	*	A	A	X	A	X	*	*	6	13	1	1	10
6 Dorough, Bailey	H	*	*	A	A	A	A	A	*	*	Z	Z	A	A	A	*	*	X	A	A	Z	A	*	*	Z	A	A	X	Z	*	*	2	13	5	1	10
7 Dorough, Blake	H	*	*	A	A	A	A	A	*	*	Z	Z	A	A	Z	*	*	X	A	A	Z	A	*	*	Z	A	A	X	Z	*	*	2	12	6	1	10
8 Eubanks, Makayla	H	*	*	X	X	X	X	X	*	*	A	Z	A	Z	X	*	*	X	X	X	Z	A	*	*	Z	X	A	A	A	*	*	10	6	4	1	10
9 Hadley, Hunter	H	*	*	X	X	X	X	A	*	*	X	X	X	X	X	*	*	Z	X	X	A	Z	*	*	X	X	X	X	X	*	*	16	2	2	1	10
10 Haver, Airyana	H	*	*	Z	X	X	X	X	*	*	X	X	Z	A	Z	*	*	X	X	X	Z	Z	*	*	X	X	X	X	Z	*	*	13	1	6	1	10
11 Johnson, Carley	H	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	0	20	0	1	10
12 Johnson, Christopher	H	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	0	20	0	1	10
13 Lassitter, Parker	H	*	*	X	X	X	X	A	*	*	X	X	X	X	A	*	*	X	X	X	X	A	*	*	A	A	X	X	Z	*	*	14	5	1	1	10
14 McKissack, Andi	H	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	0	20	0	1	10
15 Miller, Kaci	H	*	*	X	X	X	A	X	*	*	X	X	X	X	X	*	*	X	X	X	X	X	*	*	X	X	X	X	A	*	*	18	2	0	1	10
16 Miller, Marleigh	H	*	*	X	X	X	A	X	*	*	X	X	X	X	X	*	*	X	X	X	X	X	*	*	X	X	X	X	X	*	*	19	1	0	1	10
17 Moorer, Addison	H	*	*	A	A	A	A	Z	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	0	19	1	1	10
18 O'Barr, Karahgan	H	*	*	X	X	X	X	Z	*	*	X	X	X	X	Z	*	*	X	X	X	X	X	*	*	A	X	X	X	A	*	*	16	2	2	1	10
19 Parker, Brennan	H	*	*	X	X	X	X	X	*	*	X	X	Z	X	Z	*	*	Z	X	X	X	A	*	*	X	X	X	A	X	*	*	15	2	3	1	10
20 Parker, Wyatt	H	*	*	A	A	X	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	1	19	0	1	10
21 Stephens, Paityn	H	*	*	X	X	X	X	A	*	*	X	A	Z	X	X	*	*	X	X	X	X	X	*	*	X	A	X	X	X	*	*	16	3	1	1	10
22 Stidham, Braylin	H	*	*	A	A	A	A	A	*	*	A	A	X	A	X	*	*	A	A	X	A	X	*	*	A	A	X	A	A	*	*	5	15	0	1	10
23 Stidham, Eli	H	*	*	A	A	A	A	A	*	*	A	A	X	A	X	*	*	A	A	X	A	X	*	*	A	A	X	A	A	*	*	5	15	0	1	10
24 Stidham, Meadow	H	*	*	A	A	A	A	A	*	*	A	A	X	A	X	*	*	A	A	X	A	X	*	*	A	A	X	A	A	*	*	5	15	0	1	10
25 Thomas, Autumn	H	*	*	Z	X	X	X	X	*	*	X	X	A	A	X	*	*	A	A	X	X	X	*	*	A	X	X	X	A	*	*	13	6	1	1	10
26 Wells, Jesse	H	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	X	A	A	A	A	*	*	1	19	0	1	10
27 Wells, Samantha	H	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	A	A	A	A	A	*	*	0	20	0	1	10
28 Wiggins, Colton	H	*	*	A	X	X	A	X	*	*	X	X	A	X	A	*	*	X	A	X	A	A	*	*	X	A	X	X	A	*	*	11	9	0	1	10
29 Wiggins, Sadie	H	*	*	A	X	A	A	A	*	*	X	X	A	X	A	*	*	X	A	A	A	A	*	*	X	A	A	X	A	*	*	7	13	0	1	10
30																																0	0	0	0	10

Month: _____

Name of Site: _____

MONTHLY MEAL COUNT RECORD

Date	Meal Type: Afterschool Snack				
	Delivered	Prepared	Childs Meals	Adult Meals	Claimed Total
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					
26					
27					
28					
29					
30					
31					
Total	0	0	0	0	0

Date	Meal Type:				
	Delivered	Prepared	Childs Meals	Adult Meals	Claimed Total
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					
26					
27					
28					
29					
30					
31					
Total	0	0	0	0	0

Date	Meal Type:				
	Delivered	Prepared	Childs Meals	Adult Meals	Claimed Total
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					
26					
27					
28					
29					
30					
31					
Total	0	0	0	0	0

Signature _____ Date _____

Month: April

Name of Site: _____

MONTHLY MEAL COUNT RECORD

Date	Meal Type: snacks				
	Delivered	Prepared	Childs Meals	Adult Meals	Claimed Total
1					
2					
3					
4	1128	24	24		24
5		15	15		15
6		20	20		20
7		20	20		20
8		23	23		23
9					
10					
11		23	23		23
12		20	20		20
13		28	28		28
14		24	24		24
15	640	21	21		21
16					
17					
18		25	25		25
19		22	22		22
20		24	24		24
21		20	20		20
22		17	17		17
23					
24					
25		27	27		27
26		19	19		19
27		24	24		24
28		21	21		21
29		31	31		31
30					
31					
Total	1768	448	448	0	448

Signature _____

Date	Meal Type:				
	Delivered	Prepared	Childs Meals	Adult Meals	Claimed Total
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					
26					
27					
28					
29					
30					
31					
Total	0	0	0	0	0

Date	Meal Type:				
	Delivered	Prepared	Childs Meals	Adult Meals	Claimed Total
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					
26					
27					
28					
29					
30					
31					
Total	0	0	0	0	0

Date _____

Inventory



- We are held accountable for the meals we distribute in this program.
- Inventory must be completed once a week after the last meal is served on the last serving day of the week.
- Inventory is due on Friday
 - Deliveries are scheduled first come first serve.
- **In order to receive a delivery, you MUST send in an inventory sheet weekly for snack, and/or shelf stable meals.**
- This is our only way of keeping up with what your sites have on hand.

Inventory How-To



AL CNP
Feeding the Gulf Coast
5248 Mobile South Street
Theodore AL 36582
Phone: Fax: 251-653-4208
Email:

Agency No: 1403-HX	Phone#: (205)837-5948	Invoice No: 402341
Contact: Kenny King		
Bill To: Daphne High School	Ship To: Daphne High School	Order Date: 02/18/2020
Kenny King	9300 Champions Way	Pickup Date: 02/20/2020
9300 Champions Way	Daphne AL 36526	Pickup Time:
Daphne AL 36526		

Special Instructions: Ship Via: DELIVERY

Product Reference	Description	Storage	Quantity	Unit	Weight Total	Shared Maintenance /Lb	Cost Unit	Total
Purchased for Kids Cafe								
14600-SP	Juice, 100% Apple 40/6.75 oz	DRY	240	0.60	144.00	\$0.00	\$0.23	\$55.20
14601-SP	Juice, 100% Grape 40/6.75 oz	DRY	280	0.60	168.00	\$0.00	\$0.23	\$64.40
14602-SP	Juice, 100% Fruit Punch 40/6.75 oz	DRY	240	0.60	144.00	\$0.00	\$0.23	\$55.20
14603-SP	Juice, 100 % Orange-Tangerine 40/6.75 oz	DRY	240	0.60	144.00	\$0.00	\$0.23	\$55.20
25028-SP	Whole Grain Sun Chips, Garden Salsa	DRY	104	0.06	6.55	\$0.00	\$0.35	\$36.40
25029-SP	Whole Grain Sun Chips, Harvest Cheddar	DRY	208	0.06	13.10	\$0.00	\$0.35	\$72.80
25073-SP	TGIF Fry Chips (WG) - Hot	DRY	72	0.06	4.54	\$0.00	\$0.33	\$23.76
25129-SP	Scooby Doo Graham Sticks - Cinnamon	DRY	210	0.06	13.23	\$0.00	\$0.24	\$50.40
25984-SP	Keebler Elf Graham, Chocolate	DRY	150	0.06	9.45	\$0.00	\$0.23	\$34.50
25985	WG Cheddar Goldfish Crackers 60 / 1 oz	DRY	120	0.06	7.56	\$0.00	\$0.37	\$44.40
25985-SP	WG Cheez-its 175/ 75	DRY	175	0.05	8.23	\$0.00	\$0.21	\$36.75
			2039		662.66			\$529.01
Invoice Totals:			2039		662.66			\$529.01

TOTAL CHARGES: \$529.01

Amount Owed: \$529.01

- With every breakfast or snack order you will receive an invoice that looks just like this.
- When you receive your order, transfer the total number of each product received to your inventory sheet for that week under ***What you received this week***
- The product numbers should match up

[illegible]

Inventory How-To



Site Name:		Week Of		What you served each day							What You Think You Should Have (see formula)	ACTUAL PHYSICAL INVENTORY
Item		Physical Inventory from the end of Last Week	What You Received THIS WEEK	Mon	Tue	Wed	Thu	Fri	Sat			
A product choose one only per child												
07543-SP	Milk, Fat Free Chocolate 27/8 oz											
07545-SP	Milk, 1% White 27/8 oz											
14600-SP	Juice, 100% Apple 40/6.75 oz		240	120		50	63				7	
14601-SP	Juice, 100% Grape 40/6.75 oz		280		115						165	
14602-SP	Juice, 100% Fruit Punch 40/6.75 oz		240								240	
14603-SP	Juice, 100% Orange-Tangerine 40/6.75 oz		240								240	
B Product choose one only per child												
25985	New WG Cheddar Goldfish Crackers (60/1oz)		120	120							0	
25985-SP	New WG Baked Nacho Goldfish (30/2.5oz)											
25129-SP	New Scooby Doo Graham Sticks (Cinnamon 210/1oz)		210		115	50					45	
25985-SP	Cheez-Its WG 175/75 oz equivalent to 1oz Grain		175				63				112	
25979-SP	Keebler Elf Grahams 150/1 oz. Original											
25983-SP	Keebler Elf Grahams 150/1 oz. Cinnamon											
25984-SP	Keebler Elf Grahams 150/1 oz Chocolate		150								150	
25519-SP	Pretzels 250/1 oz											
25527-SP	New Rockin'ola Granola Chocolate											
25528-SP	New Rockin'ola Granola Cinnamon											
25524-SP	New Rockin'ola Granola Strawberry											
25028-SP	New WG Sun Chips Salsa		104								104	
25029-SP	New WG Sun Chips Harvest Cheddar		208								208	
25027-SP	New WG Sun Chips Original											
23123-SP	New Sun Butter Cup 200/1.1 oz											
25072-S	New Hot TGI Fries		72								72	
25073-SP	New Cheddar TGI Fries											

- After you serve each day record the number of each item you serve
 - Ex. Monday I served 120 apple juice and 120 WG Cheddar Goldfish
- The total number in the the top section and bottom section should match
 - If you served 120 juices you MUST served 120 snacks
- At the end of the week, subtract the number of items served from the total that you had at the beginning of the week. This will show you how much you have left over-put this number in the **What you think you should have** column
- Also, take a physical inventory-go and put your hands and eyes on your inventory and count what you have in stock put this in the **Actual Physical Inventory** column- you will also use this number for the **Physical Inventory from the end of Last week at the beginning of the following week**

Record Keeping

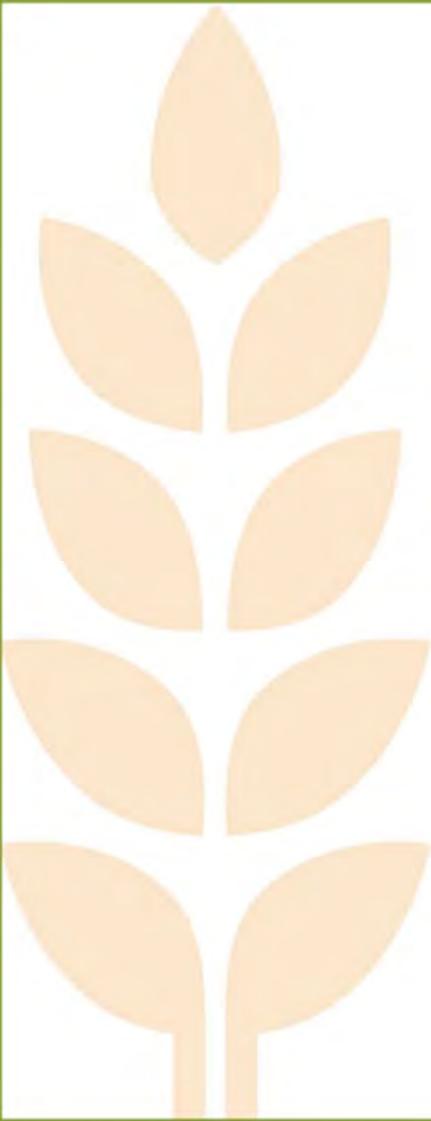


- All forms available electronically.
 - Attendance and monthly meal count due at end of month-no later than the 7th of the following month.
 - Inventory due weekly.
 - Keep all original paperwork in binder and return at the end of the school year.
 - If you are submitting paperwork electronically, at the end of each month, print a copy of the monthly meal count/attendance and place in your binder
-

Serving Time



- You must serve snacks/suppers during your recorded serving time.
 - If you need to change your serving time you must send us an email with the change 48 hours prior to the change taking place.
-



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Official Visits

Monitoring



- Each site is visited 3 times in a fiscal year
- Due to covid-19 these site “visits” will be done via ZOOM. PLEASE keep an eye on your email regarding the scheduling of these reviews.
- County Health Department
- State Auditors



Monitoring



You will be reviewed on the following:

- How you serve the children.
- Food handling and storage.
- Serving times are met.
- Enrichment activities are offered to the students.
- Paperwork is up to date and correct.
- Hand washing prior to snack service.
- Current menu
- Civil Rights Compliance - Justice for All Poster
- Fire Department or Health Department inspection posted.

Termination



Feeding the Gulf Coast reserves the right to terminate any site for the following reasons:

- Falsifying number of children served.
 - Unexplained loss of inventory.
 - Serving Adults (over age 18).
 - Any form of discrimination.
 - Turning paperwork in late, or not turning in at all, more than three (3) written warnings.
 - Not having all mandatory items posted in plain view
 - Non compliance receiving snack deliveries
-

Daycare Requirements



All child care centers participating in any Feeding The Gulf Coast Program
MUST have a valid DHR license.

If you have children at your site for 4 hours or more this applies to you. This is
a zero tolerance policy.

Extra Tips



- Keep notebooks organized, with paperwork in appropriate sections.
- Notebook **must** be onsite and available at all times for inspection.
- You must return notebook at the end of serving with **all** original paperwork inside
 - print off attendance forms/inventories after you submit them to FTGC

A stylized, light orange wheat stalk with seven leaves is positioned on the left side of the slide, partially behind the word "Questions?".

Questions?

A small, stylized wheat stalk icon is positioned above the word "FEEDING".

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