



Summer Food Standards of Excellence

Bronze Level Summer Food Site

To qualify at this level, the site must meet all of the following criteria along with all federal and state SFSP and food safety regulations.

Food Quality

- A variety of food is being served throughout the menu cycle.
- The site offers at least a 2 week menu cycle.
- Fresh produce is being served throughout the menu cycle.
- The food is served in an appealing manner. (No items are crushed, soggy or damaged. Fruits and vegetables are ripe and in good condition.)
- Most kids appear to like the food and are eating all components.
- Food is being served at the appropriate temperature. (All cold foods are served cold and none are frozen. Hot foods are served hot and none are burnt or overcooked.)
- Alternative menu items exist for children who cannot eat a component of the meal due to religious or cultural reasons or because of food allergies.

Environment

- The site is generally an attractive and welcoming environment for children to eat.
- The site is accessible to all participants.
- The food service area and the path to it from the entrance are well lit and safe.
- If the site is an open site, there is a summer meals banner outside of the building clearly explaining that free summer meals are available at the site.
- The address listed for the site on all outreach and promotional materials is correct.
- All staff members at the site are aware of the summer meals program, welcome all children from the community, and assist them in accessing the program.
- Site operates 5 days a week for at least six weeks when school is out, leaving a

minimal gap between the beginning and end of NSLP and summer food.

Outreach Efforts

The following criteria are most applicable to “open sites”

- The site has conducted outreach activities to promote the summer meals program such as handing out flyers or hanging a poster or banner at the site.
- All promotional materials effectively convey information about the program (i.e. free meals are offered at the site).
- Sponsor or site staff have worked with area schools to promote the summer meals program.

Additional Notes:

Silver Level Summer Food Site

To qualify at this level, the site must meet all of the bronze criteria and the following.

Food Quality

- Two different fruits and three different vegetables (can be canned, frozen or fresh) are offered each week in the lunch menu.
- Fresh fruits or raw vegetables are offered three or more days of the week in the lunch menu.
- Whole-grain foods are offered during the week.
- Low fat (1%) milk and/or skim (nonfat) milk is offered daily.
- No foods on the menu are deep fat fried. (Deep fat fried food is defined as any meal component that is cooked by total immersion into hot oil or fat, and foods that have been pre-fried or flash fried. This does not include foods that are stir fried or sautéed.)
- Vegetarian options are offered.

Environment

- If eligible, the site offers 2 meals each day.
- Site offers nutrition education throughout the summer.
- Site offers opportunities for physical activity throughout the summer.
- Vending machines, if available at or near the summer food site, are turned off during the meal service.
- Site operates for at least 6 weeks, leaving a minimal gap between the beginning and end of NSLP and summer food.
- The site has created a “sharing table” (if permitted by the state agency) so that children can place non-perishable food components they do not want on it and other students can take them.

Outreach Efforts

The following criteria are most applicable to “open sites”

- Site staff have conducted outreach to local businesses and organizations.

A kick-off event took place at the site.

Outreach efforts specifically target a diverse group of children.

Additional Notes:

Gold Level Summer Food Site

To qualify at this level, the site must meet all of the bronze and silver criteria and the following.

Food Quality

- Children are offered choices of meal components (Example: children are able to choose between yogurt or a cheese stick or an apple or banana.)
- In addition to low fat (1%) milk and/or skim (nonfat) milk being offered daily, whole milk is not offered at the site.
- Site offers children additional servings of fruits and vegetables (above and beyond USDA required amounts).
- The site has held a food tasting event or surveyed the children to find out what foods they would like to have served during the summer.
- Four different entrees or meat/meat alternates are offered throughout each week.
- No entrée or meat/meat alternate is offered more than 3 times within each month on the main lunch menu (not including food offered as a substitute meal for children with special dietary restrictions).
- Three different fruits and five different vegetables (can be canned, fresh or frozen) are offered each week in the lunch menu.
- Fresh fruits or raw vegetables are offered five days a week in the lunch menu.
- Whole-grain foods are offered three or more times a week.

Environment

- Site operates for the entire summer, leaving no gap between the beginning and end of NSLP and summer food.
- Site is able to maintain steady participation rates throughout summer.
- Site offers nutrition education several times a week.
- Site offers opportunities for physical activity every day.
- If the site has vending machines, children at the site do not have access to them at any point during the day.

Outreach Efforts

The following criteria are most applicable to "open sites"

- The site has conducted outreach specifically targeted to older children.
- Site staff and/or volunteers walked around the surrounding neighborhood to tell children and families about the free summer meals program.
- The summer food site is listed with a widely used community hotline service (such as the United Way's 211 service) as a place that children can receive free meals throughout the summer.
- The site or sponsor used media (radio, newspaper, community or church newsletter, tv) to promote the program.

Additional Notes: