

for Enrolled	Caregivers	and Day	y Care	Home	Providers

SECTION I: PROVIDER INFORMATION Name Address					
Enrolled/Informal (NoE) Licensed Registered	Licensed/Registered Capacity/+				
License/Registration available and current? Yes No In Proc	ess NoE/Lic/Reg #				
	Non-resident no relation to Provider Resident				
Do you operate or own more than one home? Yes No					
SECTION II: CACFP BASICS – Check off each topic as you review it wit	h the provider.				
Benefits of CACFP (Building for the Future)	Monitoring/Training				
Eligibility to claim resident children	Annual training requirements				
Income Eligibility Form complete (DOH-4161)	Visited at least 3 times per year				
All forms completed, signed and dated by provider and sponsor staff	First visit in first 4 weeks of operation				
Continuous Application and Agreement (DOH-3705)	At least two visits will be unannounced				
Tiering options explained for Tier II providers	Meal times will be visited				
Income Eligibility Form (DOH-4161)	Notify Sponsor if not home at mealtime				
On-Site Provider Addendum (CACFP-160)	Monthly Claims				
CACFP Meal Patterns (give copy of each)	Describe sponsor's policies/procedures for submission				
Infant menus and claiming rules	(or for submitting menus & meal counts)				
Child meal pattern	Reasons for meal disallowances				
Doctor's note needed for allergies and special diets	Recordkeeping rules (give supply of forms)				
Crediting Foods in CACFP handbook	Daily menus				
Sponsor's policies/procedures for meals	Daily meal count				
HCS Account for CIPS	Annual enrollment forms for all children				
SECTION III: FOOD SERVICE HEALTH AND SAFETY – Evaluate the safety and cleanliness of the food preparation, food storage and serving areas, and other health and safety conditions.					
Yes No Corrected					
There is a working refrigerator, stove and over	There is a working refrigerator, stove and oven on the premises				
There is hot and cold running water available i	There is hot and cold running water available in the kitchen				
	Foods are stored properly; cold foods are kept cold, hot foods are kept hot and canned and packaged foods are stored in their original containers or acceptable storage containers				
Countertops and other food preparation and se	Countertops and other food preparation and serving areas are clean and free of hazards				
	Cleansers, cleaning solutions, medicines, pest control products and other toxic materials are stored in their original containers, away from food and out of children's reach				
Appliances, electrical cords, knives and other	Appliances, electrical cords, knives and other sharp objects are stored out of the reach of children				
	Provider is informed that infant formula, breast milk and other food items for infants cannot be heated in a microwave				
Trash is stored away from food preparation an water heater	Trash is stored away from food preparation and storage areas and not near heat sources such as a furnace, stove or hot water heater				
There is an operating smoke detector in or nea	There is an operating smoke detector in or near the food preparation area				
There are no obvious unsafe conditions that we	There are no obvious unsafe conditions that would threaten the health and safety of the children				

- There is access to a working telephone
- There are two means of escape (second egress)
- Comments

Monitor Signature _

_____Provider Signature _____

Date

USDA is an equal opportunity provider and employer.

 \square