



Summer Food Standards of Excellence

Bronze	Silver	Gold Level
<i>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.</i>	<i>To qualify at this level, the site must meet all of the bronze criteria and the following.</i>	<i>To qualify at this level, the site must meet all of the bronze and silver criteria and the following.</i>
Food Quality	Food Quality	Food Quality
The site offers at least a 2 week menu cycle, which includes a variety of food.	Two different fruits and three different vegetables (can be canned, frozen or fresh) are offered each week in the lunch menu.	Children are offered choices of meal components (Example: children are able to choose between yogurt or a cheese stick or an apple or banana.)
	Fresh fruits or raw vegetables are offered three or more days of the week in the lunch menu.	In addition to low fat (1%) milk and/or skim (nonfat) milk being offered daily, whole milk is <u>not</u> offered at the site.
Fresh produce is being served throughout the menu cycle.	Whole-grain foods are offered during the week.	Site offers children additional servings of fruits and vegetables (above and beyond USDA required amounts).
The food is served in an appealing manner. (No items are crushed, soggy, frozen or damaged. Fruits and vegetables are ripe and in good condition.)		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.
Most kids appear to like the food and are eating all components.	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.)	No entrée or meat/meat alternate is offered more than 4 times within each month on the main lunch menu (not including food offered as a substitute meal for children with special dietary restrictions).
Food is being served at the desirable temperature. (All cold foods are served cold and none are frozen. Hot foods are served hot and none are burnt or overcooked.)		Three different fruits and five different vegetables (can be canned, fresh or frozen) are offered each week in the lunch menu.
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.		Fresh fruits or raw vegetables are offered five days a week in the lunch menu.
	Low fat (1%) milk and/or skim (nonfat) milk is offered daily.	Whole-grain foods are offered three or more times a week.
	Vegetarian options are offered.	

Environment	Environment	Environment
The site is generally an attractive and welcoming environment for children to eat.	If eligible, the site offers 2 meals each day. (3 if it is a migrant site)	Site operates for the entire summer, leaving no gap between the beginning and end of NSLP and summer food.
The site is accessible to all participants.	Site offers nutrition education throughout the summer.	Site is able to maintain steady participation rates throughout summer.
The food service area and the path to it from the entrance are well lit and safe.	Site offers opportunities for physical activity throughout the summer.	If the site has vending machines, children at the site do not have access to them at any point during the day.
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.	Vending machines, if available at or near the summer food site, are turned off during the meal service.	Site offers nutrition education several times a week.
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.		
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.	Site operates for at least 8 weeks, leaving a minimal gap between the beginning and end of NSLP and summer food.	Site offers opportunities for physical activity every day.
Outreach Efforts	Outreach Efforts	Outreach Efforts
<i>The following criteria are most applicable to "open sites".</i>	<i>The following criteria are most applicable to "open sites".</i>	<i>The following criteria are most applicable to "open sites".</i>
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.	Site staff has conducted outreach to local businesses and organizations.	The site has conducted outreach to children of all ages, not just elementary school aged.
All promotional materials effectively convey information about the program (i.e. free meals are offered at the site).	A kick-off event took place at the site.	Site staff and/or volunteers walked around the surrounding neighborhood to tell children and families about the free summer meals program.
Sponsor or site staff has worked with area schools to promote the summer meals program.	Outreach materials take into account language and cultural needs.	The summer food site is listed with a widely used community hotline service (such as the United Way's 211 service, community hotline or city hall information line) 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.