Multiple-Site Monitoring Log

Na	me of Sponsor:						
Sit	e Visit Information:						
		REVIEW 1		REVIEW 2		REVIEW	/ 3
	SITE NAME	Announced/ Unannounced	Date	Announced/ Unannounced	Date	Announced/ Unannounced	Date
	National Association (Association Control of		- 10 11 14 0 (Br. 1) 14 1				
То	be completed at t	he end of sponso	r review c	(For a	additional s	ites, see on back	of this pag
1.	If the sponsor addays of program of		d the first v	visit for the new si	te occur w	ithin the first thirty	(30)
	Yes	_ No	_ If no, pl	ease explain:			
2.	Did more than 6 m	onths elapse betwe	een reviev	vs for each site?			
	Yes	_ No	_ If yes, p	olease explain:	- 		
3.	Were two of the th	ree required monito	oring visits	s for each site una	ınnounced	?	
	Yes	_ No	i f no, pl	ease explain:			
4.	Did at least one of	the two unannound				service?	
	Yes	No	_ If no, pl	ease explain:			***************************************
5.	Did any of the find	ings noted during the	he reviews	s require any follo	w up activi	ties?	
	Yes	No	If yes,	was follow-up co	nducted as	needed?	
				MANUAL			·

	REVIEW	V 1	REVIE\	N 2	REVIEW 3		
SITE NAME	Announced/ Unannounced	Date	Announced/ Unannounced	Date	Announced/ Unannounced	Date	
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WEST VIRGINIA DEPARTMENT OF EDUCATION CHILD NUTRITION PROGRAMS

Child and Adult Care Food Program Monitoring Report for Multiple Site Sponsors

VISIT# (circle one)	1	2	3
Announced			
Unannounced			
Follow-up			
Date			

Site Reviewed	Follow-up				
Address	Da	Date			
Phone					
Number of persons p	articipating in today's meal: Adult DC Children Program Adu	ults	_ Non-Progr	am Adults	
DAY OF REVIEW	(If necessary, document corrective action required on page 2).				
1. What meal se	rvice observed? Time of mea	al service?	NEDANIPHINA I AND		**************************************
2. List food item	s served:				
3. Was each me	al served as a unit? Yes No If "no," explain				
4. Did the meal	meet requirements for components? Yes No If "no," what component	s were missin	g?		
5. Did the meal	meet requirements for amounts? Yes No If "no," describe the deficien	ncies.			
6. Meal service	is provided to all participants on a non-discriminatory basis. Yes No				
SANITATION AND	SAFETY (If necessary, document corrective action required on page 2).				
YES NO	Facility appears free of food contaminants.				
YES NO	Kitchen appears neat and clean.				
YES NO	Kitchen equipment is in working order.				
YES NO	Safety measures are evident in kitchen and dining area.				
Explain any "no" ar	swers:				
MENUS AND MAN	AGEMENT (If necessary, document corrective action required on page 2).	Always	Often	Seldom	Never
Meal pattern r	equirements are met:				
2. Planned menu	us contain good sources of vitamins A and C and iron:			The state of the s	
3. Are current m	enus available during the visit?	YES	☐ NO		
4. Are production	n records maintained and up-to-date?	YES	☐ NO	□ N/A	The second secon
5. Does the mea	I as observed reflect what was listed on the menu?	☐ YES	☐ NO		
Does the mea	l as observed reflect what was listed on the production records?	YES	□ NO		
6. Is the meal pa	urticipation record up-to-date and checked when the meal is served?	☐ YES	■ NO		

Number of Meals Claimed						Do the meal counts for the prior five days appear		
Date	Free	Red.	Paid	At Risk	Total	reasonable when compared to today's meal count? Yes or No If "NO," obtain and record an explanation.		
						Explain:		
						Describe required corrective action below.		
		Day of F	Review					
ORRECTIVE A	ACTION (Doc	ument required	corrective a	action for review	findings). A	ttach separate sheet if needed.		
THER COMM	IENTS/RECOM	MENDATIONS	BEST PRA	ACTICES:				
	DATE		-		SITE REP	PRESENTATIVE SIGNATURE		
	DATE				MONITOR	R'S SIGNATURE		

This report is to be filed with the sponsor. Reports must be available for the current year plus three preceding years.