

# Summer Food Service Program (SFSP) and Seamless Summer Option (SSO) Non-congregate Meal Service Application

Sponsor Name: \_\_\_\_\_

County/District code: \_\_\_\_\_

Name of proposed site: \_\_\_\_\_

Address of proposed site: \_\_\_\_\_

City/Zip of proposed site: \_\_\_\_\_

Is this site located in a USDA designated rural area? Yes No

If no, are you applying as a conditional site? *(for schools only)* Yes No

Has the proposed site operated as a congregate site in prior summers? Yes No

Will you be offering congregate meals at this site this year? Yes No

Please select the type of non-congregate meal service(s) you will be offering at this site.

Pick-up      Delivery      Mail delivery

**\*If delivering, please attach a list of the proposed targeted delivery sites/routes.**

Please explain in detail why a congregate meal service is not feasible at the proposed site:

Will you be issuing meals for multiple days at a time? Yes No

**\*Note: no more than 10 days at a time will be allowed.**

If yes, indicate how many meals will be issued at a time? \_\_\_\_\_

If yes, how often will multi-day meals be issued? \_\_\_\_\_

If yes, how will you ensure there will be no overlap and that children are not receiving more than the maximum amount per day?

Will you be providing food items in bulk? Yes No

If yes, the number of days you plan to provide at one time and explain in detail how your sponsor's plans to ensure that the bulk distribution meets the food safety, meal pattern, and integrity standards. **\*Note: no more than 5 days at a time will be allowed.**

Also, if yes, explain how you plan to handle any food quality changes that you may face.

Please explain in detail the dates and times of meal service. If delivering meals, you must also submit a schedule of planned delivery dates.

Please explain in detail how your sponsor plans to take into consideration the following:

Parent/guardian time and availability- how will you offer foods that do not require chopping, cooking, or other things that might require help from an adult.

Age/developmental abilities of the children served- how will the food items be handled prior to delivery. (i.e., produce will be washed, cut, ready to etc.)

Literacy level of families- how will you ensure that the required preparation instructions can be understood by the participants.

Access to kitchen appliances and cooking tools- how will you ensure that the households or children served will have access to the required equipment to prepare or store the food times.

Access to Potable- how will you ensure households will have access to water for washing and/or cooking food items and if they do not, how will meals be adjusted to accommodate.

Food Safety- please explain how you will provide food safety instructions to households and take extra measures (such as pre-washing produce) to help reduce the risk of food safety hazards.

How will you ensure that the amounts of food needed to meet meal patterns are included in the packaged meal?

If you are serving meals in bulk, how will you communicate to parents/guardians what the minimum meal pattern requirements are, so they are knowledgeable as to what constitutes as a “meal”.

How do you plan to accommodate any special dietary needs of children served?

Please include any other information that you feel is important for OSDE to take into consideration when reviewing and approving this proposed non-congregate meal service site.