



## Training Checklist for Site Staff

1. General explanation of the Program
  - A. Purpose of the Program
  - B. Site eligibility
  - C. Importance of accurate records especially meal counts
  - D. Importance of organized activities at sites
  
2. How sites operate:
  - A. For vended sites:
    1. Types of meals to be served and the meal pattern requirements (provide planned menus)
    2. Delivery schedules (give exact times)
    3. Adjustments in the number of meals delivered
    4. Facilities for storing meals
    5. Who to contact about problems (name and phone number)
    6. Approved level of meal service
  
  - B. For self-preparation sites:
    1. Meal pattern requirements
    2. Inventory (use inventory forms)
    3. Meal adjustments (use production records)
    4. Meal preparation adjustments
  
3. Recordkeeping requirements
  - A. Daily recordkeeping requirements
  - B. Delivery receipts (provide sample forms)
  - C. Seconds, leftovers and spoiled meals
  - D. Daily labor – actual time spent on food service and time and attendance records
  - E. Collection of daily record forms
  - F. Maintain copies of meal service forms
  
4. Monitors' responsibilities (use site visit and review forms)
  - A. Duties and authority
  - B. Introduce monitors and discuss areas of assignment
  
5. Civil Rights requirements (use Site Supervisor's Guide)
  
6. Other policies/issues
  - A. What to do in inclement weather and alternate service areas
  - B. How to handle unauthorized adults trying to eat meals
  - C. How to handle discipline
  - D. Review equipment, facilities, and materials available for recreational activities
  - E. Review trash removal requirements
  - F. Discuss corrective action
  - G. Nutrition education