

Site Visit Form



Date: _____

Program: _____

SFD or Traditional: _____

Primary Contact: _____

Students Applied for: _____

Students Participating: _____

Days/Week Applied for: _____

Days/Week Program is Running: _____

Nutrition	
Meal: Offers one vegetable or fruit PLUS one protein AND one whole grain food OR	
Snack: Offers one vegetable or fruit PLUS one protein food OR one whole grain food	
Food & beverages offered meet the MCCSS Nutrition Guidelines	
Drinking water is always available	
Offers new and different flavours, textures and colour combinations.	
Serves seasonal and local food when possible.	
Additional Resources or Follow Up Required/Other Comments:	

Food Safety	
Safe food handling practices are used when handling, storing and preparing food	
PHI Inspection Complete	
At least one volunteer trained/certified in Safe Food Handling*	
Adheres to Ontario Food Premises Regulation (Preparing and storing food/beverages, dishwashing, refrigeration, cleaning)	
School's anaphylaxis policy consulted/followed	
Additional Resources or Follow Up Required/Other Comments:	
Please note any equipment needs.	

*MCCSS Guidelines require certification for programs that serve any high-risk foods. Ontario Food Premises Regulation 493/17

Program Planning	
Webtracker reports are accurate and up to date	
Environmentally friendly practices are used whenever possible (such as using reusable or recyclable dishes and utensils. Waste is minimized from food, packaging and disposable items)	
SNP centralized purchasing system is used	
Additional Resources or Follow Up Required/Other Comments:	
Please list what vendors program uses.	

SFD Sites:	
Quality of produce is satisfactory:	Yes/No/Comment:
Quantity of produce is satisfactory:	Yes/No/Comment:
At times during the year, OSNP is able to offer additional product donations, often on short notice and some which require refrigeration (eg cheese strings, yogurt, granola bars). Would you like to receive additional donations if available?	Yes/No
Do you have adequate storage and refrigeration space to receive and store donated products?	Yes/No

Follow Up Required/Other Comments:

Program Sustainability	
Operates as a financially sustainable, cost shared model. Program receives funding and donations from diverse and safe sources (eg parental contributions, school generated funds, other grants, community donors)	
Has strong partnerships between students, parents, school administration, teachers, OSNP Coordinator, volunteers, local community groups and public health	
Utilizes sufficient volunteers to share the workload to avoid “volunteer burnout”	
Additional Resources or Follow Up Required/Other Comments: Please note specific grants or donations program accesses.	

Equity/Inclusion	
Program is universal and non-stigmatizing	
All students are aware of the program. The environment encourages a sense of community and is welcoming and inclusive for all.	
Offers food choices that are inclusive of the faiths and cultures of the school community.	
Additional Resources or Follow Up Required/Other Comments: Please Comment on how students are made aware of the program.	

Engagement Strategies	
Involves children, youth, parents and volunteers with program planning.	
Involves children and youth with food preparation and clean up where possible.	
Provides an eating environment that is positive and encourages pleasant conversation.	
Additional Resources or Follow Up Required/Other Comments:	

Food Literacy	
<i>While food literacy is not a part of our program mandate, research shows that it can amplify the benefits of SNPs by getting students excited about choosing, trying and eating healthy options.</i>	
Program has a food literacy component (eg curriculum links, experiential learning opportunities)*	
Please provide more information about food literacy initiatives if applicable:	

*Food literacy is not a requirement of MCCSS