

SNACK

Choose two items from the following four components:

Meat and Meat Alternates

Lean meat or poultry or fish or	1 ounce (edible portion as served)
Meat Alternates:	
Cheese or	1 ounce
egg or	1/2 large
cooked dry beans or beans or	1/4 cup
peanut butter or other nut or seed butters of	2 tablespoons
nuts and/or seeds or	1 ounce
yogurt (plain, sweetened, or flavored)	4 ounces
(or an equivalent quantity of any combination of meat or meat alternates)	

Vegetables and Fruits:

Vegetables and/or fruits or	3/4 cup
full-strength vegetable or fruit juice	3/4 cup
(or an equivalent quantity of any combination of vegetables, fruits, and juice)	
Juices cannot be served with milk	

Grains/Breads:

Bread (whole-grain or enriched) or	1 slice
Bread Alternates (whole-grain or enriched):	
cornbread, biscuits, rolls, muffins, etc. or	1 serving
cooked pasta or noodle products or	1/2 cup
cooked cereal grains, such as rice, corn grits, or bulgur or	1/2 cup
(whole-grain, enriched, or fortified): cooked cereal or cereal grains or	
cold dry cereal	3/4 cup or 1 ounce (whichever is less)
(or an equivalent quantity of a combination of grains/breads)	

Milk

Fluid Milk	1 cup (1/2 pint)
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LUNCH OR SUPPER

Milk

Fluid Milk	1 cup (1/2 cup)
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Meat and Meat Alternates

Lean meat or poultry or fish or	2 ounces (edible portion as served)
Meat Alternates:	
Cheese or	2 ounce
egg or	1 large
cooked dry beans or peas or	1/2 cup
peanut butter or other nut or seed butters of	4 tablespoons
nuts and/or seeds or	1 ounce 50%*
yogurt (plain, sweetened, or flavored)	
(or an equivalent quantity of any combination of meat or meat alternates)	8 oz. or 1 cup

Vegetables and Fruits

Vegetables and/or fruits (2 or more selections for a total of 3/4 cups) or full-strength vegetable or fruit juice 3/4 cup
(or an equivalent quantity of any combination of vegetables, fruits, or juice) 3/4 cup
Juice may not be counted to meet more than 1/2 of this requirement.

Grains/breads

Bread (whole-grain or enriched) or 1 slice
Bread Alternates (whole-grain or enriched):
cornbread, biscuits, rolls, muffins, etc. 1 serving
cooked pasta or noodle products or 1/2 cup
cooked cereal grains, such as rice, corn grits, or bulgur 1/2 cup
(or an equivalent quantity of a combination of grains/breads)

*No more than one-half of the requirements shall be met with nuts or seeds. Nut or seeds shall be combined with another meat/meat alternate to fulfill the requirement.

NOTE: The serving sizes of food specified in the meal patterns are minimum amounts. If the administering agency approved the Sponsor to serve smaller portion sizes to children under 6 years, the Sponsor must meet the meal patterns specified in the Child and Adult Care Food Program (CACFP) regulations. You can obtain copies of these regulations from your State agency. Children over 6 years old may be served larger portions, but not less than the minimum requirements specified in the Summer Food Service Program regulations. Remember that you do not receive reimbursement of meals that do not meet the minimum program requirements.

Full and accurate records will be maintained by _____ that the
Board of Education, School Food Authority

_____ will need to meet its responsibility including the following:
Sponsor

- 1. Record of menus and menu changes approved by the Sponsor and/or the State agency.
- 2. Daily food production records containing the amount of food prepared and provided to the Sponsor.
- 3. A roster of the daily number of meals delivered by type to the Sponsor.
- 4. Daily receipts signed by authorized Sponsor and school food Authority personnel for the number and type of meals delivered to each facility.
- 5. Copies of invoices for all milk purchased for the Summer Food Service Program.
- 6. Provide an itemized invoice to the Sponsor monthly which specifies the quantity of meals by type that are purchased within five (5) working days after the last day of the period for which the Sponsor will claim meals for reimbursement.
- 7. Ensure that health and sanitation requirements are met at all times.
- 8. Ensure that preparation, serving, and holding of food items are within proper temperature range as prescribed by the local health department.
- 9. Provide for meals which it prepares for the Summer Food Service Program to be inspected no less than one time during the contract period by an independent agency to determine bacteria levels in the meals being served. Results of the inspection shall be submitted within thirty (30) days of the end of the contract period to the Sponsor and the State Agency.
- 10. Provide any other documentation that the Sponsor may need to support the purchase of reimbursable meals.

Copies of these records must be submitted to the _____ promptly at the end of the month.
Sponsor

_____ agrees also to retain records required under the preceding
Board of Education, School Food Authority

clause for a period of 3 years from the date of receipt of final payment under this agreement (or longer, if an audit is in progress): and upon request, to make all accounts and records pertaining to the program available to representatives of the U.S. Department of Agriculture and the General Accounting Office for audits or administrative review at a reasonable time and place.

This meal service is to begin on or around _____
Date

and is to be terminated on or around _____
Date

Meals will be served: packed for delivery; or delivered to centers the Sponsor has been approved for by the Alabama Department of Education under provisions of Agreement Number _____

Location and address of food preparation center(s):

This agreement shall be effective as of _____ . It may be terminated by notice in writing
Date
given by any party hereto to the other parties at least 30 days prior to the date of termination.

IN WITNESS WHEREOF, the parties hereto have executed this agreement as of the dates indicated below.

**BOARD OF EDUCATION
SCHOOL FOOD AUTHORITY**

SPONSORING ORGANIZATION

SUPERINTENDENT

SIGNATURE AND TITLE

DATE

DATE

Attach copy of Cycle Menus and Meal Delivery Schedule