



Health Inspection Tips

Federal regulations require that Summer Meal sites receive health and safety inspections prior to the start of program operations. It is easy to see how inspection requirements, which may vary from State to State and county to county, create confusion for sponsors. Sponsors can collaborate with State and local officials to help ensure that program operators are aware of the requirements they must meet in order to operate their Summer Meal sites.

Go to [Resources](#).

Importance of Collaboration

Building a good working relationship with State and local health inspectors is one of the best ways to ensure that sites have successful health inspections and are able to participate in the Summer Meal Programs.

Here are some of the practices that have helped sponsors collaborate effectively with State and local public health departments:

- Identifying key stakeholders at your State Public Health Department, including county public health officials, and with third party health inspection contractors.
- Hosting a stakeholder meeting with State and local officials to get face-to-face interaction with key players, and provide a forum for ensuring everyone is aware of the health and safety requirements for your sites to begin serving meals this summer.
- Partnering with State and local health officials to address barriers to conducting inspections and leverage existing resources to have the most impact.
- Making training available to State and local health officials.
- Encouraging site managers to contact State or local public health offices to become aware of the inspection requirements in their area.



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Overcoming Funding and Other Barriers

One of the main obstacles to meeting inspection requirements is the lack of funding sources in public health departments. Inspectors with large caseloads often do not have the time to inspect sites, particularly meal service sites that do not resemble traditional food service outlets such as schools and restaurants.

State agencies have a variety of resources available to help sponsors address these barriers. Some of the best approaches include:

- Organizing Summer Meal Program training for all State and local inspectors who will be conducting health, safety, or licensing inspections.
- Using all of the Summer Food Service Program (SFSP) funds that are available to States to carry out health inspections.
- Accepting valid documentation for Summer Meal sites that had obtained inspections and satisfied similar health and safety standards to participate in the Child and Adult Care Food Program (CACFP).
- Exempting sites located in schools from obtaining additional health and safety inspections if they are in compliance with National School Lunch or School Breakfast Program inspection requirements.

Resources

USDA

Health and Safety Inspection Requirements

<https://www.fns.usda.gov/cn/health-and-safety-inspection-requirements>

No Kid Hungry Center for Best Practices

Plan Collaboratively

<http://bestpractices.nokidhungry.org/programs/summer-meals/plan-collaboratively>





For Additional Information

Review these ideas and adopt the strategies that seem reasonable to you and achievable for your Program. The Summer Meals Toolkit has even more creative ideas and resources at <https://www.fns.usda.gov/sfsp/summer-meals-toolkit>

Do you have more questions? Sponsors and the general public should contact their State agency for answers. State agencies should contact their Food and Nutrition Service (FNS) Regional Office.

List of FNS Regional Offices: <http://www.fns.usda.gov/fns-regional-offices>

List of State Agencies: <http://www.fns.usda.gov/sfsp/sfsp-contacts>

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