



SUMMER FOOD SERVICE PROGRAM

Purpose:

The purpose of the Summer Food Service Program (SFSP), as declared by the United States Congress, is to provide meals to children in needy areas during periods when schools are closed for summer vacation.

How is the program administered?

The Food and Nutrition Service of the U.S. Department of Agriculture (USDA) administers the Summer Food Service Program at the federal level. In Pennsylvania, the Department of Education operates the program through agreements made with public and private schools, local governments, non-profit residential camps, and non-profit agencies in areas where a school or local government does not operate the program. The Northwest Tri-County Intermediate Unit #5 operates this program in Crawford and Erie Counties.

This is an equal opportunity program. If you believe you have been discriminated against because of race, color, national origin, sex, age or handicap, write to the U.S. Secretary of Agriculture, Washington, D.C. 20250



Who is eligible to participate?

All children 18 years of age or younger may participate.

Persons may qualify up through age 21, if they are determined by a state or local educational agency to be mentally or physically disabled and participate in public or private non-profit school programs during the school year for children with special needs.

All children in an area may qualify, regardless of individual income level, if the food service site draws its attendance from an area where at least 50% of the children are eligible for free and reduced-price meals or dwell in section 8 housing.

No child that meets the age criteria is turned away.

ADMINISTERED BY

The Pennsylvania Department of Education
and the Northwest Tri-County
Intermediate Unit 5

FOR MORE INFORMATION

Mary Ringenber
Summer Food Service Program
Division of Food and Nutrition
Department of Education
333 Market Street
Harrisburg, PA 17126-0333
(717) 783-6560
mringenber@pa.gov

Kirk Shimshock, Supervisor
Summer Food Service Program
Northwest Tri-County Intermediate Unit 5
252 Waterford Street
Edinboro, PA 16412
(814) 734-8420
kirk_shimshock@iu5.org

What types of facilities may become sites?

- ▶ Schools
- ▶ Churches
- ▶ Housing Authorities
- ▶ Non-profit Agencies: Salvation Army, Soup Kitchens, Day Camps
- ▶ Parks
- ▶ Any place where children are hungry

What are the site requirements for participation?

To participate in the Summer Food Service Program, institutions must agree to:

- ▶ Operate food service for all children without regard to race, color, national origin, sex, age, or handicap.
- ▶ Provide meals that meet the nutritional standards established by the USDA for vended and self-prep sites.
- ▶ Operate the food service program on a non-profit basis.

What types of organizations may become sponsors?

- ▶ Public and private school food authorities.
- ▶ Public entities, such as counties, cities, boroughs, townships, public housing authorities, etc.
- ▶ Private, non-profit organizations which operate a residential summer camp or operate a program of no more than five sites in an urban area or 20 in a rural area.

Foods to include for self-prep sites:

When planning your menu for the season, please be sure to include items from the following food groups: Meat, Fruits/Vegetables, Grains/Breads, and Milk. Please remember that milk should be nonfat or low-fat, fruits and vegetables should be fresh, and meat (and meat alternatives) should be light or low-fat. Menus should be submitted for approval by the Pennsylvania Department of Education before your site may begin operation.

Site Supervisor Responsibilities:

- ▶ Serve meals
- ▶ Clean up after meals
- ▶ Ensure safe and sanitary conditions at the site
- ▶ Receive and account for delivered meals
- ▶ Ensure that children eat all meals on site
- ▶ Plan and organize daily site activities
- ▶ Implement alternate eating arrangements in inclement weather (outdoor site)
- ▶ Take accurate meal counts at point of service
- ▶ Keep all signs posted (Justice For All, serving times, and days of the week)
- ▶ Keep food at proper temperature
- ▶ Make sure site is neat and clean at all times
- ▶ Maintain records on a daily basis
- ▶ Mail paperwork in on time

Meal Requirements:

The Summer Food Service Program is designed to provide breakfast and/or lunch to children during the summer months when school is not in session. Sponsors may serve breakfast, lunch, or both.

The lunch must be planned to offer each child five items:

- ▶ A specific amount of meat or meat alternative
- ▶ Two or more vegetables
- ▶ Two or more fruits
- ▶ Whole-grain or enriched bread or bread alternative
- ▶ Fluid milk as a beverage.

EXAMPLES:

- ▶ Breakfast: Cereal, 1% milk and fruit OR Muffin, 1% milk and fruit
- ▶ Lunch: Sub combo on a roll, juice, fresh fruit, 1% chocolate milk, and a pretzel stick

MEAL PATTERN GUIDELINES:

- ▶ Protein
Breakfast: 1 ounce
Lunch: 2 ounces
- ▶ Fruit & Vegetables
Breakfast: ½ cup
Lunch: ¾ cup
- ▶ Grains
Breakfast: ½ cup
Lunch: ½ cup
- ▶ Dairy
Breakfast: 1 cup
Lunch: 1 cup

* For lunch, two or more kinds of vegetables and /or fruit, or a combination of both, should be served.