

Food Service

OVERVIEW

Food service operations in the Summer Food Service Program (SFSP) are classified into two categories, *self-preparation* and *vended*. A sponsoring organization may prepare its own meals (*self-preparation*) or purchase meals from a food service management company (FSMC) (*vended*).

All SFSP meals must be prepared in a facility approved by a state or local health and environment authority. Meals must be prepared in accordance with all state or local health and environment standards.

Program sponsors must adhere to age appropriate meal pattern requirements developed by the United States Department of Agriculture (USDA) However, meal plans for children younger or older than 6-12 years can be served if approved by the State agency. Most SFSP sponsors prepare meals in accordance with the required 6-12 year old meal pattern.

All SFSP meals consist of specific required food components. Correct portion sizes of the required components for each different meal type must be provided to each child so the sponsor can be reimbursed for meals served.

The sponsor's food service staff, whether self-preparation or vended, must calculate the necessary food amounts for the required meal type components. Staff may use either the USDA Food Buying Guide or the New Mexico Planning and Production Guide, which is based on the USDA Food Buying Guide, to determine correct amounts of food to purchase and prepare.

Amounts of the foods prepared must be documented on a daily basis and maintained by the sponsor. The New Mexico SFSP *Menu Record Book (MRB)* is used to document amounts of foods used for the components of each meal type.

IN THIS SECTION YOU WILL FIND:

- Handout – USDA 6-12 Year Old Meal Pattern
- Handout – SFSP “What is One Serving?”
- Handout – Summer Food Deli
- New Mexico Guide to Creditable, Non-Creditable & Non-Reimbursable Foods
- USDA Child Nutrition (CN) Label Information
- Manufacturer's Product Analysis/Product Formulation Sample
- Sample Cycle Menus