

Afterschool Snack Program Training

- Attached ppt with audio recording

Nebraska Department of Education Nutrition Services Afterschool Snack Program Website | Slide 3

- www.education.ne.gov/ns/nslp/after-school-snacks/

USDA Meal and Snack Reimbursement Rates | Slide 15

- <https://www.fns.usda.gov/schoolmeals/reimbursement-rates>

Meal Pattern Chart | Slide 27 | page 3

- Attached pdf
- https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/Chart2_FBG_Afterschool_Snacks_Program.pdf

Let's Make a Snack | Slide 28

- <https://fns-prod.azureedge.us/sites/default/files/resource-files/SnackPlanner.pdf>

Exhibit A_ Grain Requirements For Child Nutrition Programs | Slide 29; Page 4-5

- Attached pdf
- https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/Exhibit_A_Grain_Requirements_For_Child_Nutrition_Programs.pdf

Afterschool Snack Ideas (Grades K - 12) | Slide 36-38; Page 6-8

- Attached pdf
- <https://www.education.ne.gov/wp-content/uploads/2025/09/Afterschool-Snack-Program-Creditable-and-Non-creditable-Foods.pdf>
- <https://www.education.ne.gov/wp-content/uploads/2025/09/Afterschool-Snack-Ideas-Grades-K-12.pdf>

Standard Operating Procedure | Slide 42; Page 9-10

- Attached pdf
- https://www.education.ne.gov/wp-content/uploads/2024/12/afterschool-snack-sop_03.2020.pdf

After School Snack Weekly Production Record | Slide 43; Page 11

- Attached pdf
- <https://www.education.ne.gov/wp-content/uploads/2024/06/Final-After-School-Snack-Weekly-Production-Record-6.2024.pdf>

After School Snack Weekly Production Record EXAMPLE | Slide 44; Page 12

- Attached image

Monthly Snack Participation Record For Snacks Claimed as Free, Reduced, Paid
| Slide 46; Page 13

- Attached pdf
- https://www.education.ne.gov/wp-content/uploads/2017/07/Monthly_Meal_Count.pdf

SNP Claim Entry Hints & Tips | Slide 47-48

- Screenshots from page 6 and 7 <https://www.education.ne.gov/wp-content/uploads/2022/09/SNP-Claim-Guide-Revised-0922.pdf>

Civil Rights Training | Slide 50

- <https://www.education.ne.gov/ns/forms-resources/national-school-lunch-program/civil-rights/>

Materials Order Request | Slide 51-52

- <https://www.education.ne.gov/ns/#1672944115720-28157a75-cbac>

On-Site Review Summary for After School Care Snack Program | Slide 53; Page 14

- Attached pdf
- https://www.education.ne.gov/wp-content/uploads/2017/07/On-site_Review.pdf

Afterschool Snack Program 1-pager | Slide 56; Page 15

- Attached pdf

Verification of Approved Continuing Education Unit_ASP Training | Slide 57; Page 16

- Attached pdf

Chart 2: National School Lunch Program (NSLP) Afterschool Snack Service (NSLP Afterschool Snacks) Meal Pattern for K-12 Children (Ages 6-18)

Select Two of the Five Components for a Reimbursable Snack	
Meal Components¹	Minimum Quantities²
Fluid Milk ³	8 fluid ounces
Meats/Meat Alternates ⁴	1 ounce equivalent
Vegetables ⁵	¾ cup
Fruits ⁵	¾ cup
Grains ⁶	1 ounce equivalent

- 1 Must serve two of the five components for a reimbursable NSLP afterschool snack. Only one of the two components may be a beverage.
- 2 May need to serve larger portions to children ages 13 through 18 to meet their nutritional needs.
- 3 Must be fat-free (skim) or low-fat (1 percent fat or less). Milk may be unflavored or flavored.
- 4 Alternate protein products must meet the requirements in Appendix A to Part 226 of this Chapter. Effective July 1, 2025, yogurt must contain no more than 12 grams of added sugars per 6 ounces (2 grams of added sugars per ounce) . Information on crediting meats/meat alternates may be found in FNS guidance.
- 5 Juice must be pasteurized, full-strength juice. No more than half of the weekly fruit or vegetable offerings may be in the form of juice.
- 6 At least 80 percent of grains offered weekly (by ounce equivalents) must be whole grain-rich, as defined in § 210.2, and the remaining grains items offered must be enriched. Grain-based desserts may not be used to meet the grains requirement. Effective July 1, 2025, breakfast cereal must have no more than 6 grams of added sugars per dry ounce. Information on crediting grain items may be found in FNS guidance.

Exhibit A: Grain Requirements For Child Nutrition Programs^{1,2}

Color Key: Footnote 5 = Blue, Footnote 3 or 4 = Red

Food Products per Group	Ounce Equivalent (oz eq)	Minimum Serving Size
Group A	Ounce Equivalent (oz eq) for Group A	Minimum Serving Size for Group A
Bread type coating Bread sticks (hard) Chow Mein noodles Savory Crackers (saltines and snack crackers) Croutons Pretzels (hard) Stuffing (dry) Note: weights apply to bread in stuffing	1 oz eq = 22 gm or 0.8 oz ¾ oz eq = 17 gm or 0.6 oz ½ oz eq = 11 gm or 0.4 oz ¼ oz eq = 6 gm or 0.2 oz	1 serving = 20 gm or 0.7 oz ¾ serving = 15 gm or 0.5 oz ½ serving = 10 gm or 0.4 oz ¼ serving = 5 gm or 0.2 oz
Group B	Ounce Equivalent (oz eq) for Group B	Minimum Serving Size for Group B
Bagels Batter type coating Biscuits Breads - all (for example sliced, French, Italian) Buns (hamburger and hot dog) Sweet Crackers⁵ (graham crackers - all shapes, animal crackers) Egg roll skins English muffins Pita bread Pizza crust Pretzels (soft) Rolls Tortillas Tortilla chips Taco shells	1 oz eq = 28 gm or 1.0 oz ¾ oz eq = 21 gm or 0.75 oz ½ oz eq = 14 gm or 0.5 oz ¼ oz eq = 7 gm or 0.25	1 serving = 25 gm or 0.9 oz ¾ serving = 19 gm or 0.7 oz ½ serving = 13 gm or 0.5 oz ¼ serving = 6 gm or 0.2 oz
Group C	Ounce Equivalent (oz eq) for Group C	Minimum Serving Size for Group C
Cookies³ (plain - includes vanilla wafers) Cornbread Corn muffins Croissants Pancakes Pie crust (dessert pies³, cobbler³, fruit turnovers⁴, and meats/meat alternate pies) Waffles	1 oz eq = 34 gm or 1.2 oz ¾ oz eq = 26 gm or 0.9 oz ½ oz eq = 17 gm or 0.6 oz ¼ oz eq = 9 gm or 0.3 oz	1 serving = 31 gm or 1.1 oz ¾ serving = 23 gm or 0.8 oz ½ serving = 16 gm or 0.6 oz ¼ serving = 8 gm or 0.3 oz
Group D	Ounce Equivalent (oz eq) for Group D	Minimum Serving Size for Group D
Doughnuts⁴ (cake and yeast raised, unfrosted) Cereal bars, breakfast bars, granola bars⁴ (plain) Muffins (all, except corn) Sweet roll⁴ (unfrosted) Toaster pastry⁴ (unfrosted)	1 oz eq = 55 gm or 2.0 oz ¾ oz eq = 42 gm or 1.5 oz ½ oz eq = 28 gm or 1.0 oz ¼ oz eq = 14 gm or 0.5 oz	1 serving = 50 gm or 1.8 oz ¾ serving = 38 gm or 1.3 oz ½ serving = 25 gm or 0.9 oz ¼ serving = 13 gm or 0.5 oz

¹ In the NSLP, SBP (grades K–12), and NSLP afterschool snacks (effective July 1, 2025), at least 80 percent of the weekly grains offered must meet the whole grain-rich criteria and the remaining grain items offered must be made from whole-grain flour, whole-grain meal, corn masa, masa harina, hominy, enriched flour, enriched meal, bran, germ, or be an enriched product, such as enriched bread, or a fortified cereal. Please note: State agencies have the discretion to set stricter requirements than the minimum nutrition standards for school meals. For additional guidance, please contact your State agency. For all other Child Nutrition Programs, grains must be made from whole-grain flour, whole-grain meal, corn masa, masa harina, hominy, enriched flour, enriched meal, bran, germ, or be an enriched product, such as enriched bread, or a fortified cereal. Under the CACFP child and adult meal patterns and in the NSLP/SBP preschool meals, at least one grain serving per day must meet the whole grain-rich criteria.

² For the NSLP, SBP (grades K–12), NSLP afterschool snacks, and CACFP, and NSLP/SBP infant and preschool meals grain quantities are determined using ounce equivalents (oz eq). SFSP may determine grain quantities using grains/breads servings. Some of the following grain items may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.

³ Allowed in NSLP (up to 2.0 oz eq grain-based dessert per week in grades K–12) as specified in §210.10 and at snack service in SFSP. Considered a grain-based dessert and cannot count toward the grains component in CACFP or NSLP afterschool snacks (effective July 1, 2025), or NSLP/SBP infant and preschool meals as specified in §§226.20(a)(4) and 210.10.

⁴ Allowed in NSLP (up to 2.0 oz eq grain-based dessert per week for grades K–12) as specified in §210.10. May count toward the grains component in SBP (grades K–12) and at snack and breakfast meals in SFSP. Considered a grain-based dessert and cannot count toward the grains component in the CACFP, NSLP afterschool snacks (effective July 1, 2025), or NSLP/SBP infant and preschool meals as specified in §§226.20(a)(4) and 210.10.

⁵ Allowed in NSLP (up to 2.0 oz eq grain-based dessert per week in grades K–12) as specified in §210.10. May count toward the grains component in the SBP (grades K–12), NSLP afterschool snacks, CACFP, NSLP/SBP infant and preschool meals, and SFSP.

Group E	Ounce Equivalent (oz eq) for Group E	Minimum Serving Size for Group E
Cereal bars, breakfast bars, granola bars ⁴ (with nuts, dried fruit, and/or chocolate pieces) Cookies ³ (with nuts, raisins, chocolate pieces and/or fruit purees) Doughnuts ⁴ (cake and yeast raised, frosted or glazed) French toast Sweet rolls ⁴ (frosted) Toaster pastry ⁴ (frosted)	1 oz eq = 69 gm or 2.4 oz ¾ oz eq = 52 gm or 1.8 oz ½ oz eq = 35 gm or 1.2 oz ¼ oz eq = 18 gm or 0.6 oz	1 serving = 63 gm or 2.2 oz ¾ serving = 47 gm or 1.7 oz ½ serving = 31 gm or 1.1 oz ¼ serving = 16 gm or 0.6 oz
Group F	Ounce Equivalent (oz eq) for Group F	Minimum Serving Size for Group F
Cake ³ (plain, unfrosted) Coffee cake ⁴	1 oz eq = 82 gm or 2.9 oz ¾ oz eq = 62 gm or 2.2 oz ½ oz eq = 41 gm or 1.5 oz ¼ oz eq = 21 gm or 0.7 oz	1 serving = 75 gm or 2.7 oz ¾ serving = 56 gm or 2 oz ½ ½ serving = 38 gm or 1.3 oz ¼ ¼ serving = 19 gm or 0.7 oz
Group G	Ounce Equivalent (oz eq) for Group G	Minimum Serving Size for Group G
Brownies ³ (plain) Cake ³ (all varieties, frosted)	1 oz eq = 125 gm or 4.4 oz ¾ oz eq = 94 gm or 3.3 oz ½ oz eq = 63 gm or 2.2 oz ¼ oz eq = 32 gm or 1.1 oz	1 serving = 115 gm or 4 oz ¾ serving = 86 gm or 3 oz ½ serving = 58 gm or 2 oz ¼ serving = 29 gm or 1 oz
Group H	Ounce Equivalent (oz eq) for Group H	Minimum Serving Size for Group H
Cereal Grains (barley, quinoa, etc.) Breakfast cereals (cooked) ^{6,7} Bulgur or cracked wheat Macaroni (all shapes) Noodles (all varieties) Pasta (all shapes) Ravioli (noodle only) Rice	1 oz eq = ½ cup cooked or 1 ounce (28 gm) dry	1 serving = ½ cup cooked or 25 gm dry
Group I	Ounce Equivalent (oz eq) for Group I	Minimum Serving Size for Group I
Ready to eat breakfast cereal (cold, dry) ^{6,7,8,9}	1 oz eq = 1 cup or 1 ounce for flakes and rounds 1 oz eq = 1.25 cups or 1 ounce for puffed cereal 1 oz eq = ¼ cup or 1 ounce for granola	1 serving = ¾ cup or 1 oz, whichever is less

³ Allowed in NSLP (up to 2.0 oz eq grain-based dessert per week in grades K–12) as specified in §210.10 and at snack service in SFSP. Considered a grain-based dessert and cannot count toward the grain component in CACFP, NSLP afterschool snacks (effective July 1, 2025), or NSLP/SBP infant and preschool meals as specified in §§226.20(a)(4) and 210.10.

⁴ Allowed in NSLP (up to 2.0 oz eq grain-based dessert per week for grades K–12) as specified in §210.10. May count toward the grains component in SBP (grades K–12) and at snack and breakfast meals in SFSP. Considered a grain-based dessert and cannot count toward the grains component in the CACFP, NSLP afterschool snacks (effective July 1, 2025), or NSLP/SBP infant and preschool meals as specified in §§226.20(a)(4) and 210.10.

⁶ Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP; breakfast served in the SBP, and meals served to children ages 1 through 5 and adult participants in the CACFP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

⁷ In the NSLP and SBP, cereals that list a whole grain as the first ingredient must be fortified. If the cereal is 100 percent whole grain, fortification is not required. For all Child Nutrition Programs, cereals must be whole-grain, enriched, or fortified.

⁸ Effective July 1, 2025, cereals served in NSLP, SBP, and NSLP afterschool snacks must contain no more than 6 grams of added sugars per dry ounce.

⁹ Effective October 1, 2025, cereals served in CACFP and NSLP/SBP infant and preschool meals must contain no more than 6 grams of added sugars per dry ounce. Prior to October 1, 2025, breakfast cereals served in the CACFP must contain no more than 6 grams of total sugars per dry ounce.

Must serve 2 of the 5 components

FRUIT

3/4 cup

- Grapes
- Sliced banana
- Orange wedges
- Strawberries
- Mixed berries
- Cantaloupe
- Peaches*
- Pears*
- Tropical fruit mix*
- Baked apple / 1 medium apple
- 1/2 cup raisins
- Fruit smoothie*
- 100% pineapple juice*

*Canned fruit should be canned in light syrup, water or fruit juice.

*No more than 1/2 of weekly fruit offerings may be in the form of juice.

VEGETABLES

3/4 cup

- Broccoli, cauliflower florets
- Cherry tomatoes
- Baby carrots
- Cucumber coins
- Bell pepper slices
- Snap peas
- Celery sticks
- Green beans
- Pico de gallo
- Cowboy caviar
- 100% chickpea pasta
- Veggie spring rolls (3/4 cup veggie served)
- Tomato juice*

*No more than 1/2 of weekly vegetable offerings may be in the form of juice.

GRAINS

1 oz. ed.

- 0.8 oz. WGR wheat or saltine crackers
- 1 oz. WGR Graham or animal crackers
- 1 oz. WGR tortilla chips or pretzels
- 1 oz. WGR toast, bagel, or English muffin
- 1/2 cup brown rice or oatmeal
- 1 oz. WGR cereal or granola*
- 1.2 oz. WGR pancake or waffle
- 2 oz. WGR blueberry muffin

≥ 80% of weekly grains must be WGR; remaining grains must be enriched.

Grain-based desserts may not be used.
*Breakfast cereal must have ≤ 6 grams of added sugar per oz.

MEAT/ MEAT ALTERNATE

1 oz. ed.

- 1 oz. tuna or ham salad
- 1 oz. sliced turkey
- 1/2 egg
- 1 oz. cheese stick or cubes
- 2 Tbsp peanut or sun butter
- 1/4 cup low-fat cottage cheese
- 1/4 cup hummus
- 2 Tbsp refried beans + 0.5 oz. shredded cheese
- 1 oz. cashews
- 1 oz. pumpkin seeds
- 1/2 cup low-fat yogurt*

*Yogurt must have ≤ 12 grams of added sugars per 6 oz. (2 grams of added sugar per oz.).

FLUID MILK

8 fl. oz.

8 oz. fluid milk*

Smoothie made with 8 oz. fluid milk*

*Fluid milk must be fat-free or low-fat (1%); may be flavored or unflavored.

*Fluid milk may be offered as 1 of the 2 other components, but the other component must not be a beverage.

WEEK 1

M

WGR Pumpkin muffin
2 oz. = 1 oz. eq.



100% Apple juice
3/4 cup / 6 fl. oz.

T

Broccoli and cauliflower florets
3/4 cup



Veggie yogurt dip
1/2 cup yogurt = 1 oz. eq.

W

WGR Cereal
1 oz. = 1 oz. eq.



1% Milk
8 fl. oz.

R

Apple slices
1 medium apple



Sunflower seed butter
2 Tbsp = 1 oz. eq.

F

Cucumber coins
3/4 cup



1% Milk
8 fl. oz.

WEEK 2

M

WGR tortilla chips
1 oz. = 1 oz. eq.



2 Tbsp refried beans +
0.5 oz. shredded
cheese = 1 oz. eq.

T

Bell pepper slices
3/4 cup



WGR saltine crackers
1 oz. = 1 oz. eq.

W

Mixed berries
3/4 cup



Low-fat yogurt
1/2 cup = 1 oz. eq.

R

Snap peas
3/4 cup



1% Milk
8 fl. oz.

F

Mandarin oranges
3/4 cup



1% Milk
8 fl. oz.

WEEK 3

M

Hulled sunflower seeds
1 oz. = 1 oz. eq.



1% Milk
8 fl. oz.

T

Baked apple
1 medium apple



Brown sugar cinnamon
oatmeal
1/2 cup = 1 oz. eq.

W

Cherry tomatoes
3/4 cup



Cheese stick
1 oz. = 1 oz. eq.

R

Bananas
2 medium bananas



1% Milk
8 fl. oz.

F

Baby carrots
3/4 cup



Animal crackers
1 oz. = 1 oz. eq.

M

WGR cornbread muffin
1.2 oz. = 1 oz. eq.



1% Milk
8 fl. oz.

T

Celery sticks
3/4 cup



Peanut butter
2 Tbsp = 1 oz. eq.

W

Strawberries
3/4 cup



1% Milk
8 fl. oz.

R

Cowboy caviar
3/4 cup



WGR tortilla chips
1 oz. = 1 oz. eq.

F

Canned peaches
3/4 cup



Low-fat cottage
cheese
1/4 cup = 1 oz. eq.

*Note: Offer versus Serve is not allowed with the Afterschool Snack Program



CREDITABLE AND NON-CREDITABLE AFTERSCHOOL SNACK FOODS

FRUIT



Fresh, frozen, dried, or canned in light syrup, water, or fruit juice

100% juice and 100% juice blends

Fruit juice cocktails

100% fruit juice when served with fluid milk

Fruit flavored beverages

Powders, punches, lemonade, nectar

Fruit leather

Fruit rollups, fruit shapes or gummies

Fruit in cookies, pastries, or commercial yogurt

VEGETABLES



100% juice

Juice blends if blend of 100% juice

Dried beans and peas count as either vegetable or meat/meat alternate, but not both

Olives and pickles are high in sodium; limit usage

Potato or vegetable chips or sticks

GRAINS



Cereal - dry or cooked that contains ≤ 6 grams of added sugar per oz.

Breads, pasta, rice, and crackers, including graham and unfrosted animal crackers

Pretzels and corn chips

Cereal - dry or cooked that exceeds 6 grams of added sugar per oz.

Cereal bars

Granola bars, grain and fruit bars

Cookies, bars, brownies, cake, crisps

Grain-based desserts, see **Exhibit A**

MEAT/ MEAT ALTERNATE



Plain or flavored yogurt that contains ≤ 12 grams of added sugars per 6 oz. or 2 grams per oz.

Cottage cheese

Dried beans and peas count as either vegetable or meat/meat alternate, not both

Peanuts, nuts, seeds, or butters made from them

Cheese, natural or processed

Bacon, bacon bits

Following products without CN label: cheese (imitation, canned, powdered), canned pasta or soup, pepperoni, sauce

Cream cheese

Frozen commercial yogurt bars

Yogurt-covered fruit or nuts

FLUID MILK



Fat-free or low-fat (1%) milk, flavored or unflavored

Smoothies must contain at least 2 oz. of fluid milk per serving to credit toward the milk component. If the smoothie contains less than the minimum, additional fluid milk must be offered.

Cocoa made with water or milk

Milkshakes

Ice cream, custard, ice milk, sherbet, or sorbet

Pudding, pudding pops

Creditable

NOT Creditable

This is not an inclusive list and is intended to provide ideas for NSLP afterschool snacks



Afterschool Snack Standard Operating Procedure

Purpose: Foodservice employees, teachers and other school staff with snack preparation, set up, service and clean up responsibilities will work together to ensure that the afterschool snack is safe to eat and that appropriate food safety measures are followed when there are leftover snack items.

Scope: Teachers and other school employees will follow ordering procedures established by food service for afterschool snack. The food service manager/supervisor will be notified in advance when there are field trips or other events that preclude afterschool snack. Anticipated changes in counts due to illnesses or other situations will also be communicated in a timely manner.

Procedures:

Teachers and other school employees with snack set up, service and clean up duties will:

1. Observe appropriate food handling techniques such as:
 - a. Keeping cold and hot items in transporters until time of meal service.
 - b. Serving snacks as soon as possible when delivered to snack area.
 - c. Washing hands prior to assembling and distributing snacks
 - d. Encouraging students to wash hands prior to meal service.
 - e. Keeping cold foods in transport container to keep at safe temperatures.
 - f. Discarding leftover food that has been served to students and any cold food products that have been removed from the transporters immediately following the meal service in appropriate receptacles.
 - g. Following established procedures for returning/discarding menu items that have not been served to students.
 - h. Using cleaner in spray bottle obtained from food service to wipe desks and contact surfaces.
 - i. Following procedures for removing trash from snack service area.
2. Promptly returning portable cold storage units with reusable ice packs and other equipment to the school foodservice.

The food service manager/supervisor will:

1. Develop and share procedures for ordering afterschool snacks.
2. Plan snack menus with food safety in mind.
3. Process order placed by teacher or other personnel.
4. Arrange for an appropriate time for delivery.
5. Obtain suitable portable cold storage transporters (such as coolers) and cooling devices such as ice packs and test the equipment items to ensure that cold food items are maintained at 41 ° F. or below up to a minimum of 1 hours (or the time frame for when items leave mechanical refrigeration up to the time transporters are returned to the food service.
6. Review safe handling procedures listed above with teacher or other school personnel with after school snack transporting, set up, serving and clean up responsibilities.
7. Routinely visit snack serving area to determine if appropriate food safety measures are followed and evaluated set up, assembling, service and clean up procedures. Revise and adapt current procedures based on observations. Conduct follow up training needs and follow up with administration when there are non-compliance findings.
8. Monitor temperature logs to review recorded temperatures and ensure that cold items are maintained at 41° F. or below. Follow up with food service personnel if logs have not been completed, there is questionable information recorded and/or if appropriate action has not been taken.

All school foodservice staff who prepare and/or pack afterschool snack for service will:

1. Follow standard operating procedure established in the food safety plan for personal hygiene.
2. Prepare and pack snacks according to the order and make necessary modifications for anticipated changes in the counts.
3. Follow all standard operating procedures during food preparation to minimize contamination and time potentially hazardous foods are left above 41° F. This includes keeping cold items under refrigeration until time of transport to serving area.
4. Use gloves or utensils to prevent bare hand contact when handling ready-to-serve foods.
5. Place all potentially hazardous items in portable cold storage units with ice packs or other devices to maintain temperature during delivery.
6. Follow procedures for taking and recording temperatures of cold items on logs prior to delivery of snack items. **Note:** Temperature of milk may be taken by inserting digital probe thermometer between milk cartons. If temperature is 41° F. or below, it is not necessary to insert probe directly into opened milk carton.

All school foodservice staff receiving returned food items and transporters will:

1. Discard any items that have been open or appear to have been served to students including packaged bakery type items, juice packs, and fruit or vegetables.
2. Follow procedures for taking temperatures of milk and other cold items returned in the transporter. Record temperatures on log. Discard any milk or other potentially hazardous cold items and juice if temperature checks reveal that items are not at 41° F. and note on temperature log that this corrective action was followed.
3. Follow standard operating procedures established for cleaning and sanitizing utensils, transporters, pans and other items returned from classrooms.
4. Store utensils, transporters, pans and other items to minimize contamination.

Monitoring Corrective Action:

The food service manager will: Ensure that all Food Service staff, teachers, paras, and other staff are properly trainings on Food Safety and follow this SOP to ensure that proper food safety is adhered too. The Food Service Manager will routinely visit the after school snack to assess food safety and retraining as necessary. Monitor temperature logs, retrain if the temperature logs have not been completed. Any food items not correctly held will need to be discarded. Retain all food safety records for one year plus the current year.

DATE IMPLEMENTED: _____ **BY:** _____

DATE REVIEWED: _____ **BY:** _____

DATE REVISED: _____ **BY:** _____

After School Snack Weekly Production Record

Name of Site:

Dates:

(Example: May 6-10, 20XX)

Instructions: Complete each section of the production record. Copies of the completed record must be retained.

Requirements:

1. Two different food components in the required portion size must be served.
2. Students must take both food components. There is **no offer versus serve option in the After School Snack Program.**
3. Indicate how the food item portion size contributes to meeting meal pattern requirement.
4. Identify whole grain-rich items with "WGR".

Number of Snacks Ordered						Actual Number of Snacks Served					
	Mon	Tues	Wed	Thurs	Fri		Mon	Tues	Wed	Thurs	Fri
Snack						Children					
						Staff					
						Total Snacks Served					

Snack	Component Name of each food component item. Must serve two different food components.	Planned Serving Sizes <small>With meal pattern contribution</small>	Total Amount Prepared	Food Temperatures Kitchen /Site	Leftovers/ Comments <small>(Record leftovers amounts and comments)</small>
Monday Snack	Food Component 1 Item:				
	Food Component 2 Item:				
Tuesday Snack	Food Component 1 Item:				
	Food Component 2 Item:				
Wednesday Snack	Food Component 1 Item:				
	Food Component 2 Item:				
Thursday Snack	Food Component 1 Item:				
	Food Component 2 Item:				
Friday Snack	Food Component 1 Item:				
	Food Component 2 Item:				

After School Snack Weekly Production Record

Name of Site: Apple Elementary School

Dates: 8/22-26/20xx
(Example: May 6-10, 20XX)

Instructions: Complete each section of the production record. Copies of the completed record must be retained.

Requirements:

1. Two different food components in the required portion size must be served.
2. Students must take both food components. There is **no offer versus serve option in the After School Snack Program.**
3. Indicate how the food item portion size contributes to meeting meal pattern requirement.
4. Identify whole grain-rich items with "WGR".

Number of Snacks Ordered					
Mon	Tues	Wed	Thurs	Fri	
27	26	25	27	30	

Actual Number of Snacks Served					
Mon	Tues	Wed	Thurs	Fri	
27	24	23	27	25	
0	0	0	0	0	
Total Snacks Served					27

Snack	Component Name of each food component item. Must serve two different food components.	Planned Serving Sizes <small>With meal pattern contribution</small>	Total Amount Prepared	Food Temperatures Kitchen /Site		Leftovers/ Comments <small>(Record leftovers amounts and comments)</small>
				@3:00 39°F	@3:45 39°F	
Monday Snack	Food Component 1 Item: WGR crackers	1 oz; 1 oz eq grains	27 servings			0
	Food Component 2 Item: Cheese cubes	1 oz; 1 oz eq meat/meat alt	27 servings	@3:00 39°F	@3:45 39°F	0
Tuesday Snack	Food Component 1 Cucumber and Item: Cherry Tomatoes	1/2 cup and 1/4 cup; 3/4 cup vegetables	26 servings	@3:00 40°F	@3:45 40°F	2
	Food Component 2 Item: Hummus	1/4 cup; 1 oz eq meat/meat alt	26 servings	@3:00 40°F	@3:45 40°F	2

Monthly Snack Participation Record For Snacks Claimed as Free/Reduced/Paid

Site:	A - Absent	S - Snack Participation	N - Present, No Snack				
Month & Year: _____ Date: _____							
Child's Full Name							
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							
13							
14							
15							
16							
17							
18							
19							
20							
Daily Totals							
Free							
Reduced							
Paid							
Adults – Enter # of adults daily							

Number of Days Snacks Served: _____

Number of Reimbursable Snacks Served for the Month Free: _____ Reduced: _____ Paid: _____

Signature of person completing form: _____ Date: _____

On-Site Review Summary for After School Care Snack Program

Each site operating an After School Snack Program must be reviewed by the school district or residential child care facility (RCCI) two times per year under 7CFR 210.9(c)(7). The first review must be completed by the school district or RCCI during the first four weeks the snack program is in operation. The second review can be any time during the remainder of the school year. If the school district or RCCI has more than one after school care snack program each site must be reviewed twice. The completed reviews should be kept on file at the school district or RCCI with other records pertaining to the After School Care Snack Program.

School District _____ Review Date: _____

Feeding Site: _____

Check type of review completed:

_____ Conducted within the first four weeks of snack operation.
_____ Date site started serving snack for this school year: _____

_____ Second review of the school year.

1. Describe the educational and/or enrichment element of this site's after school snack program:

2. What method best describes the counting method used for the after school snacks?

Check one:

- _____ 1. Roster/Check off
- _____ 2. Ticket/Tally
- _____ 3. Electronic Device
- _____ 4. Other (describe): _____

3. What method is used for taking attendance?

Check one:

- _____ 1. Roster/Check off
- _____ 2. Ticket/Tally
- _____ 3. Electronic Devices
- _____ 4. Other (describe): _____

3. Are production records maintained daily?

_____ Yes _____ No

4. Do production records indicate snacks meet meal pattern requirements for both components and quantities?

_____ Yes _____ No

If no, identify problems and document corrective action:











Signature of Person Conducting Review

Date Review Completed



AFTERSCHOOL SNACK PROGRAM BASICS

Must serve **2** of the 5 food components
(in the required portion)


	Component	K – 12 Serving Size	
	Fluid Milk	8 fluid ounces / 1 cup	
	Fruits	3/4 cup	
	Vegetables	3/4 cup	
	Grains	1 ounce equivalent	
	Meat/Meat Alternate	1 ounce equivalent	


* No offer vs serve; both components must be taken *

* Free, potable water must be available during snack service *

 • Fluid milk must be fat-free or low-fat (1%); flavored or unflavored
• Fluid milk can be offered as a component but the other component must not be a beverage

 • No more than half of fruit and vegetable offerings may be in the form of juice

 • $\geq 80\%$ of weekly grains must be WGR; remaining grains must be enriched
• Grain-based desserts may not be used
• Breakfast cereal must have ≤ 6 grams of added sugar per oz.

 • Yogurt must have ≤ 12 grams of added sugars per 6 oz. (2 grams of added sugar per oz.)

Required Documentation

1. Standard Operating Procedure (SOP)
2. "Menu"/Production Records/Labels/Invoices
3. Daily Meal Counts
4. Consolidated Meal Counts
5. Attendance Records
6. Staff Training
7. On-Site Reviews

3 + 1

Necessary records must be retained for 3 years + the current year



Verification of Approved Continuing Education Units for
Professional Standards - NSLP



<p>Title of Activity:</p> <p>Afterschool Snack Program Training</p>	<p>Participant Name:</p> <hr/> <p>Last First</p>
<p>Educational Provider:</p> <p>Nebraska Department of Education-Nutrition Services</p>	<p>SNA Membership ID #:</p>
<p>Training type: recorded video</p>	<p>CEU's Earned: 1 hour</p>
<p>Date:</p>	<p>Learning Code: 1110- Plan menus that meet USDA nutrition requirements for reimbursable meals, including calculating meal components.</p>
<p>Signature of Educational Provider:</p> <p><i>Kayla Panten</i></p>	

Please keep this certificate for proof of continuing education.