



BOYS & GIRLS CLUBS

METRO DENVER

Food Bank of the Rockies Food for Kids team is excited to announce the release of our 2025-2026 After School Meal program (CACFP) application. If you are interested in participating in the program, please complete the online application.

Please review the following information carefully to determine your site's eligibility.

Approved sites may be selected to participate in one of three meal options. View *"Information and Site Requirements by Meal Type"* on the following pages for further details.

At-risk after-school programs must offer an enrichment activity. Ideas include: online homework assistance, activity packets, electronic games and books, or other e-learning activities.

In addition to appropriate after-school programs, approved sites must meet the following standards and take required training:

1. Must be located in a geographical area served by a school in which 50% or more of children are certified as eligible for Free or Reduced school meals. If you need assistance determining this, please contact the Food For Kids team at FFK@foodbankrockies.org.
2. Participating sites must supply the actual number of children to be served by race and ethnic category as part of this application.
3. Each participating site must display the *"And Justice for All"* poster and the menu (both provided by Food Bank of the Rockies) in locations visible by children, parents, and visitors.
4. At minimum, all staff directly responsible for program administration (meal service and reporting) must attend CACFP training provided by Food Bank of the Rockies; person(s) will be responsible for the performance of the site's food distribution in accordance with established Food Bank of the Rockies, State of Colorado, and USDA standards.
5. Before meal service can begin, at least one site representative responsible for food distribution must complete the Food Safety and Civil Rights online training courses annually. These are available on Food Bank of the Rockies' website: <https://www.foodbankrockies.org/partner-portal/partner-training/>
6. Sites may not charge for the meals and may not receive funding or reimbursement from any governmental entity.
7. Sites must have (and provide a copy of) a current childcare license and most recent health inspection or be determined exempt by CDHS/local health department.

IMPORTANT NOTE:

- Applications are due by July 25th to best ensure a timely start at the beginning of the school semester. Any applications received after that may not begin until after school has already started.
- The Food Bank of the Rockies kitchen will be CLOSED August 11th – August 15th and meals will be unavailable at this time.

Link2Feed – no more paper!



Food Bank of the Rockies utilizes an online tool called **Link2Feed** to capture meals served. Training is provided for partner staff every year. Link2Feed services include:

- Requires internet access – wired, WiFi, or Hot Spot
- Password protected, secure, and encrypted site; each user gets their own username and password
- No software needed – you can access Link2Feed from most browsers (Chrome is recommended)
- Can be used on a computer, tablet, laptop or smartphone
- Can import list of children in advance of your first service
- Meals recorded with a click of a button
- Record your food temps
- Record number of meals received and any unserved meals (due to waste, damage, or lower numbers)
- Provide notes or comments about the meals
- Reporting tools

If you have limited technology capacity (internet and/or hardware), that prohibits your site from using Link2Feed, please let us know. Failure to record daily counts in L2F may result in a decline of program participation and in meal suspension.

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0

Total Meals Served Today

School Year
Start a new Meal Service

 School Year Meal Service Details

Number of meals received *

Temperature of meals received *

Temperature of milk received *

Date *

 mm-dd-yyyy

Time meal service will end *

 8:00 PM

Legend: ☐ 0 meals ☐ Attended no meals ☒ 1 meal ☐ 2 meals

Search...

Last Name	First Name	# of Meals
Taylor	Chris	1

Showing 1 to 1 of 1 entries

Additional Children Requesting Meal

0

+ -

Total Damaged Meal

0

+ -

Eligible Carry Over Meals

0

+ -

Meal Type Selections

Information and Site Requirements by Meal Type

Each type of meal available has certain site requirements related to quantity, storage, and food safety. Please review each below to help you determine the best meal to serve at your site. Minimum requirements may be flexible, as determined on a case-by-case basis. Contact Food for Kids staff if you have any questions at FFK@foodbankrockies.org.

Food Bank of the Rockies and its approved vendors follow the USDA meal pattern for child nutrition programs for meals provided to sites.

Meal Option One

<u>Shelf-stable “Super Snack” Meals</u>	<u>Sample Menu</u>				
Minimum served — 200 monthly** Meals meet USDA requirements (see sample menu) Storage Requirements • Cool, dry area—shelving or cabinets • Shelf stable (UHT) milk can be refrigerated but not required • Maintain storage temps with thermometer and temperature log (between 50° and 70°) Food Safety and Sanitation • Hand washing facilities (sink/soap/towels or hand sanitizer) • Daily cleaning of serving and eating surfaces • Trash cans Other Details • Meals are picked up weekly at Food Bank of the Rockies by the site; rural delivery subject to availability	Below are examples of menus for our shelf-stable meals which come pre-packaged for easy serving. UHT Milk is separate and can be refrigerated if desired. Menus are subject to change. Special dietary requests will be accommodated with a doctor’s written note. <table><tr><td> <u>Chicken Salad Meal</u> Chicken Salad Sunflower Kernels Whole Grain Crackers Flavored Applesauce 100% Veg/Fruit Juice White Milk, UHT </td><td> <u>Pizza Meal</u> Cheese Stick Sunflower Kernels Whole Grain Pizza Crackers Marinara Sauce Flavored Raisins 100% Veg/Fruit Juice White Milk, UHT </td></tr><tr><td> <u>Taco Dipper Meal</u> Taco Hummus Flavored Chickpeas Whole Grain Crackers Flavored Raisins 100% Veg/Fruit Juice White Milk, UHT </td><td> <u>Beef Stick Meal</u> Beef Sticks Flavored Applesauce Whole Grain Crackers Cheese Stick 100% Veg/Fruit Juice White Milk, UHT </td></tr></table> 	<u>Chicken Salad Meal</u> Chicken Salad Sunflower Kernels Whole Grain Crackers Flavored Applesauce 100% Veg/Fruit Juice White Milk, UHT	<u>Pizza Meal</u> Cheese Stick Sunflower Kernels Whole Grain Pizza Crackers Marinara Sauce Flavored Raisins 100% Veg/Fruit Juice White Milk, UHT	<u>Taco Dipper Meal</u> Taco Hummus Flavored Chickpeas Whole Grain Crackers Flavored Raisins 100% Veg/Fruit Juice White Milk, UHT	<u>Beef Stick Meal</u> Beef Sticks Flavored Applesauce Whole Grain Crackers Cheese Stick 100% Veg/Fruit Juice White Milk, UHT
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Meal Option Two

Fresh Meals

Minimum served— **30 daily****

Meals meet USDA requirements (see sample menu)

Storage Requirements

- Refrigerator
- Residential size for up to 65 meals, including milk
- Commercial size for more meals
- Maintain refrigerator temps with thermometer and temperature log (temp at 40° or below)

Food Safety and Sanitation

- Hand washing facilities (sink/soap/towels or hand sanitizer)
- Food storage temps monitored and recorded (thermometers and logs will be provided)
- Daily cleaning of serving and eating surfaces

Other Details

- Meals are delivered daily; rural delivery subject to availability

Sample Menu

Below are examples of menus for our fresh meals which are served in unitized, sealed trays. Some meals can be served hot if a site has appropriate heating options. UHT Milk is separate and can be refrigerated if desired. Menus are subject to change. Special dietary requests will be accommodated with a doctor's written note.

Chicken Fried Rice

Brown Rice
Diced Chicken
Teriyaki Sauce
WG Vegetable Egg Roll
Pineapple
White Milk, UHT

Beef Tacos

Taco Beef
Shredded Cheese
WG Flour Tortilla
Shredded Lettuce
Diced Tomatoes
Picante Salsa
Watermelon
White Milk, UHT

Meat Lovers Pizza

Beef Crumble
WG Sandwich Thin
Shredded Mozzarella
Sliced Cucumber
Marinara Sauce
Mango
White Milk, UHT

Mini Corn Dogs

WG Chicken Corn Dogs
String Cheese
Cole Slaw
Mandarin Oranges
BBQ Sauce
White Milk, UHT



Meal Option Three

Hot Meals

Minimum served— **30 daily****

Meals meet USDA requirements (see sample menu)

Storage Requirements

- Electric Cambro(s) loaned by Food Bank of the Rockies; a signed Electric Cambro Receipt form will be collected
- Cambro must be turned on to preheat at least 45 minutes before meals arrive
- Refrigerator
- Residential size for up to 65 meals, including milk
- Commercial size for more meals
- Maintain refrigerator temps and hot food temps with thermometer and temperature log (cold = 40° or less; hot = 140° or more)

Food Safety and Sanitation

- Hand washing facilities (sink/soap/towels or hand sanitizer)
- Food storage temps monitored and recorded (thermometers and logs will be provided)
- Daily cleaning of serving and eating surfaces

Other Details

- Meals are delivered daily; rural delivery subject to availability
- All utensils with appropriate serving sizes are provided by Food Bank of the Rockies at the beginning of the program year
- Site staff are responsible for cleaning the utensils prior to each meal service
- Site staff are responsible for using the correct utensil serving size (as noted on receipts left by delivery drivers and Utensil Calendar provided by Food Bank of the Rockies) in order to remain in compliance
- Food Bank of the Rockies will pick up electric cambros and utensils at the end of the program year for maintenance

Sample Menu

Below are examples of menus for our hot meals which are served in foil, family style trays. Site staff are required to use utensils with the appropriate serving size as directed in order to be in program compliance. UHT Milk is separate and can be refrigerated if desired. Menus are subject to change. Special dietary requests will be accommodated with a doctor's written note.

Chicken Fried Rice

Brown Rice
Diced Chicken
Teriyaki Sauce
WG Vegetable Egg Roll
Pineapple
White Milk, UHT

Meatball Sub

Beef Meatballs
Mozzarella
WG Bun
Marinara Sauce
Fresh Salad
Blueberries
White Milk, UHT

Steak Burger

Beef Patty
WG Bun
Cheese
Lettuce & Tomato
Potato Wedges
Craisins
White Milk, UHT

Chicken Tacos

Chicken Tinga
Shredded Cheese
WG Corn Tortillas
Black Beans
Lettuce & Picante Salsa
Mango
White Milk, UHT

