



The Summer Food Service Program (SFSP) is a USDA-funded kids' meal program sponsored at the state level through the Colorado Department of Education (CDE). As an approved SFSP sponsor, Food Bank of the Rockies provides all meals, training, and supplies to eligible sites for their meal service. Email [partnersupport@foodbankrockies.org](mailto:partnersupport@foodbankrockies.org) if you have any questions.

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

**Approved sites may select one of two meal options. View *"Information and Site Requirements by Meal Type"* on the following pages for further details.**

- Fresh meals for breakfast, lunch, or supper delivered daily. This option is available sites located within the Metro Denver area.
- Packaged, shelf-stable "Mighty Meals" for breakfast, lunch, or supper. Metro Denver sites will pick-up weekly at Food Bank of the Rockies: 20600 E 38th Avenue in Aurora.

**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. At this time, Food Bank of the Rockies can only serve children between the ages of 5 to 18.
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 SFSP 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 SFSP Overview, Food Safety, and Civil Rights 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. Meals must be consumed onsite in order to count for reimbursement. Only approved rural locations are an exception, and may choose to provide multiple meals at once as a grab-and-go option.

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 (optional)
- 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 would prohibit 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.**

**Summer**  
Start a new Meal Service

**Summer Meal Service Details**

Number of meals received \*

Temperature of meals received \*

Temperature of milk received \*

Date \*

Meal Recording

First Meal- Child <b>0</b> + -	Second Meal- Child <b>0</b> + -	Field Trip Meals <b>0</b> + -
Additional Children Requesting Meal <b>0</b> + -	Total Damaged Meal <b>0</b> + -	Eligible Carry Over Meals <b>0</b> + -

## Meal Type Selections

### Information and Site Requirements by Meal Option

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. Email [partnersupport@foodbankrockies.org](mailto:partnersupport@foodbankrockies.org) with any questions.

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 "Mighty Meals"</u>	<u>Sample Menus</u>				
<p>Minimum served — <b>200 monthly**</b></p> <p>Menus follow USDA nutrition and portion guidelines</p> <p><b>Storage Requirements</b></p> <ul style="list-style-type: none"> <li>• Cool, dry area—shelving or cabinets</li> <li>• Shelf stable (UHT) milk can be refrigerated but not required</li> <li>• Maintain storage temps with thermometer and temperature log (between 50° and 70°)</li> </ul> <p><b>Food Safety &amp; Sanitation Requirements</b></p> <ul style="list-style-type: none"> <li>• Hand washing facilities (sink/soap/towels or hand sanitizer)</li> <li>• Daily cleaning of serving and eating surfaces</li> <li>• Trash cans</li> </ul> <p><b>Other Details</b></p> <ul style="list-style-type: none"> <li>• Meals are picked up weekly at Food Bank of the Rockies by the site; rural delivery subject to availability</li> <li>• Minimums may vary pending other factors**</li> </ul>	<p>Shelf-stable meals menus come pre-packaged for easy serving. Milk is separate and can be refrigerated if desired. Menus are subject to change. Accommodation forms are available for dietary or cultural needs.</p> <table border="1" data-bbox="847 961 1534 1522"> <tbody> <tr> <td data-bbox="847 961 1177 1243"> <p><u>Cinnamon Apple Crunch</u></p> <p>Apple Cinn. Chickpea Spread WG Graham Crackers Sunflower Kernels Apple Crisps Churro Fava Beans 100% Vegetable Juice White Milk, UHT</p> </td> <td data-bbox="1183 961 1534 1243"> <p><u>Breakfast Bar Meal</u></p> <p>Strawberry Crisp Bar Watermelon Applesauce White Milk, UHT</p> </td> </tr> <tr> <td data-bbox="847 1251 1177 1522"> <p><u>Pepperoni Pizza</u></p> <p>WG Pizza Crackers Pepperoni Beef Stick Mozzarella Cheese Fruit Cup Marinara Cup White Milk, UHT</p> </td> <td data-bbox="1183 1251 1534 1522"> <p><u>Breakfast Cereal Meal</u></p> <p>Honey Cheerios 100% Tangerine Juice White Milk, UHT</p> </td> </tr> </tbody> </table> <div data-bbox="1047 1560 1312 1843" style="text-align: center;"> </div>	<p><u>Cinnamon Apple Crunch</u></p> <p>Apple Cinn. Chickpea Spread WG Graham Crackers Sunflower Kernels Apple Crisps Churro Fava Beans 100% Vegetable Juice White Milk, UHT</p>	<p><u>Breakfast Bar Meal</u></p> <p>Strawberry Crisp Bar Watermelon Applesauce White Milk, UHT</p>	<p><u>Pepperoni Pizza</u></p> <p>WG Pizza Crackers Pepperoni Beef Stick Mozzarella Cheese Fruit Cup Marinara Cup White Milk, UHT</p>	<p><u>Breakfast Cereal Meal</u></p> <p>Honey Cheerios 100% Tangerine Juice White Milk, UHT</p>
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## Meal Option Two

### Fresh Meals

Minimum served— **30 daily\*\***

Menus follow USDA nutrition and portion guidelines

#### **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 & Sanitation Requirements**

- 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**

- Available to sites in the Denver distribution center service area
- Meals are delivered daily; rural delivery subject to availability
- Minimums may vary pending other factors\*\*

### Sample Menu

Fresh meals are served in unitized, sealed trays. Menus are subject to change. All meals are meant to be eaten cold but can be warmed based on children's preferences, if a site has appropriate heating options. Milk is separate and can be refrigerated if desired. Accommodation forms are available for dietary or cultural needs.

#### Pizza Pasta Salad

WG Pasta  
Diced Turkey  
Mozzarella Cheese  
Spring Lettuce Mix  
Grape Tomatoes  
Applesauce  
White Milk, UHT

#### Yogurt Breakfast

Yogurt  
Granola  
Blueberries  
White Milk, UHT

#### Chicken Tinga Tacos

Whole Wheat Tortillas  
Chicken Tinga  
Corn Bean Fiesta  
Shredded Cheese  
Mangoes  
White Milk, UHT

#### Biscuit Breakfast

Whole Grain Biscuit  
Butter  
Strawberries  
White Milk, UHT

