INSTITUTE FOR HEALTH RESEARCH AND POLICY

CCFP/FFP/CACFP Follow Up Survey



INSTRUCTIONS

Thank you for participating in this important study of child care sites. It may be helpful to consult with the person that is most familiar with the foods and beverages served at your child care site to complete Section C of this survey. Please mark only one answer for each question unless told otherwise and answer the questions straight through unless your selected response tells you to skip certain questions. As a reminder, your answers are completely confidential. We will never release your name, your child care site's name, or your sponsor's information to the public, to any state agency, or to our funder.

1.	Wha	t is your name?	6.		Cer	your role at your current child care site? (Select all that apply.) nter Director/Assistant Director
						nter Owner/Franchisee
2.		It is the name of your child care site? If you are a sponsor, please cate the site for which you are completing the survey.			CE(Exe	porate/Sponsor D/COO/Administration (e.g. Coordinators, Superintendent, ecutive Director, Finance Directors, Program Supervisor, Office enager)
						CFP Coordinator/Manager/Eligibility Director
						od Service (e.g. Manager, Cook, Coordinator)
3.	Wha	t zip code is your site located in?			Hea	alth and/or Nutrition Professional (e.g. Child Nutrition Inager, Dietitian, Nutritionist, Health Specialist)
						ncher
_					Oth	ner: (Please specify)
4.		t email address should we use for any future communications uding where the \$20 Electronic Amazon gift card should be sent)?				
			7. F	low	long ha	ave you been in your role at your current child care site?
					-	Years
5.	Does	s your child care site still participate in the U.S. Department of			≥5	Years - <10 Years
	Agric	culture's Child and Adult Care Food Program (CACFP) also known as			≥10) Years - <15 Years
	the F	Federal Food Program or Child Care Food Program (CCFP)?			≥15	5 Years
		Yes			I do	on't know
		No (IF NO, SURVEY ENDS)				
		I don't know				
		SECTION A. FEDERAL PROC	SRAN	/ P/	\RTIC	IPATION
Nov	v we w	ould like to learn more about your specific child care site.	J. (7 (1)			II Allon
		, .				
3.	Is yo	ur site corporate owned?	13.		•	ir site receive any additional funding? These are sources that
		Yes			-	fic to the program not the child, such as grants from private
		No		_		ocal organizations, or other state or federal money.
		I don't know				(GO TO QUESTION 13a)
`	lava	us site aumad by a franchicae?			No	and him and
9.		ur site owned by a franchisee? Yes			1 00	on't know
		No No		13	عمال د	se select all additional program sources of funding that apply.
		I don't know		1.		Federal funding (e.g. Child Care and Development Fund;
	_	T don't know			_	I.D.E.A.; Military Child Development Program; Social Service
10.	Does	s your site have a sponsor for the federal food				Block Grant)
		ram/CACFP/CCFP?				State Funding (e.g. Race to the Top – Early Learning
		Yes: (Please list)				Challenge; Preschool Development Grant Program; State-
		No				Funded Pre-K Program; Title 1 Preschool)
		I don't know				Local Government Funding
						Community Organizations/Non-profits
11.	Does	s your site participate in the Early Head Start Program?				Private Donor/Funder
		Yes				Other: (Please list)
		No				
		I don't know				
	_		14.			OVIDES meals, such as breakfast and/or lunch for the children
12.		s your site participate in the Head Start Program?				at your site?
		Yes				e site provides all meals
		No I don't know				mbination of site providing meals and children bring meals
	Ш	I UOII L KNOW		П		m home
						e children bring all meals from home (GO TO QUESTION 16) meals are served or provided on site (GO TO QUESTION 16)
					INU	means are served or provided on site (do 10 dots 100 10)

1/1-1	Who PREPARES the meals for the children ages 2-5 at your child	17	\/\hc	DRC	OVIDES snacks for the children ages 2-5 at your site?
	site? (Select all that apply.)				site provides all snacks
	☐ Site Staff (GO TO QUESTION 14b1)				nbination of site providing snacks and children bring snacks
	Central Kitchen/Sponsor delivers to the site		_		n home
	Catering Company/Vendor				children bring all snacks from home (GO TO QUESTION 18)
	• · ··				snacks are served or provided on site (GO TO QUESTION 18)
	School District		_		shacks are served or provided on site (35 15 Q52511511 25)
	Other: (Please list)	17a1	l Wh	n PRE	EPARES the snacks for the children ages 2-5 at your child care
	(GO TO QUESTION 15)			_	that apply.)
	(30 10 Q02311014 23)	Site:	•		Site Staff
1/h1	What is the training of the person preparing the meals at your				Central Kitchen/Sponsor delivers to the site
	(Select all that apply.)				Catering Company/Vendor
	Food Sanitation License				Hospital/Nursing Home/Senior Dining Center
					School District
					Other: (Please specify)
	In House Training (e.g. training from someone on-site such			_	other. (Flease specify)
L	as an administrator, staff dietitian, staff food program				
	manager or another center staff, "on the job training")	10	\A/ba	nroi	pares the menus for your site? (Select all that apply.)
_			UVIIC		porate Office (GO TO QUESTION 18b)
	☐ Experience ☐ Food Manager Training Certificate/License				d Program/CACFP/CCFP Sponsor (GO TO QUESTION 18b)
	☐ Nutrition or Food Program/Safety Training				al Planning Service (e.g. MinuteMenu, Procare Software) (GO
L	g , , ,		ш		
_	Course/Certificate		_		QUESTION 18b)
	State/Federal Training				nter Director/Assistant Director
					site Kitchen/Food Manager/Cook (e.g. Chef, cook, food
	Other: (Please specify)		_		gram specialist/manager)
	☐ I don't know				ministration (e.g. Owner/co-owner, Office Manager, Central
15 \A/b = ==	and the feeds and have accepted as a second as well as Al-		_		ice Food Coordinator; Executive Director/not on site director)
	are the foods and beverages for your <u>meals</u> purchased? (Select all				d Service Provider/Vendor
that apply.)					alth and/or Nutrition Professional (e.g. Dietitian, dietitian
	Food Service Provider (e.g. Sysco, Sodexho, US Food Service)				iews menus, dietitian with another person/group, health
	Warehouse Store (e.g. Sam's Club, Costco) (GO TO QUESTION		_		vices coordinator)
	15a2)				ool District
_	Local Grocery Store (GO TO QUESTION 15a2)				er: (Please specify)
	Amazon Pantry			I do	n't know
_	Other Online Grocery Store (e.g. Peapod, Penny Juice)		4.01	_	
	Catering Company			-	you or are you allowed to make changes to the menus?
	Food Bank/Pantry (GO TO QUESTION 15a2)				Yes
	Local Farmers (e.g. Farmers market, CSA, local farms/farmers)				Only with Corporate, Sponsor, or Meal Planner Service
	(GO TO QUESTION 15a2)			_	Approval
	School District (GO TO QUESTION 15a2)				No
	Other: (Please specify)				I don't know
	I don't know (GO TO QUESTION 15a2)			_	
		19.			n do you make substitutions/changes to the posted or
	Approximately, how far in miles do you travel to purchase food		•		menu?
and b	everages for your site?				re than once a week
					ce a week
					times a month
					ce a month or less
	y style meal service is a type of meal service that allows children			Nev	
	ve themselves from communal plates of food with assistance			I do	n't know
	supervising adults, if needed. Does your site use this type of meal				
_	te for children ages 2-5 years?	20.			se the USDA Food Buying Guide Mobile Application to help
_	Yes				ur food and beverage purchasing for your child care site?
	No				ww.fns.usda.gov/tn/food-buying-guide-mobile-app
	I don't know			Yes	
				No	
				I do	n't know
		24	_		
		21.	•		se any WIC resources to decide what to purchase for your
			cent		(Nicoca list)
					: (Please list)
				No	n't know
			_	1 00	n't know

SECTION B. FEDERAL FOOD PROGRAM/CACFP/CCFP-SPECIFIC QUESTIONS

Now we would like to ask a few questions about your site's participation in the Federal Food Program/CACFP/CCFP specifically. It may help to have the person who is responsible for the food program at YOUR SITE, help you to respond to these questions if it is someone other than yourself.

USDA's Team Nutrition Food Program Sponsor State Agency Corporate Franchisee Menu Planning Service USDA's Food and Nutrition Service (FNS) USDA's Team Nutrition of Nutrition Service (FNS) USDA's Food and Nutrition Service (FNS) USDA's Team Nutrition Head Start Program Head Start Program Health and/or Nutrition Professional (e.g. Health Services Coordinator/Manager/Director, Agency Food Service and Nutrition staff, contracted dietition/RD, health and nutrition staff, contracted dietition/RD, health and nutrition consultant) Head Start Program Health and/or Nutrition Service (FNS) USDA's Food and Nutrition Service and Nutrition Service (FNS) USDA's Food and Nutrition Service and Nutrition Service (FNS) USDA's Food and Nutrition Service and Nutrition Service (FNS) USDA's Food and Nutrition Service and Nutrition Service of Service and Nutrition Service overleand and nutrition staff, contracted dietition/RD, health and nutrition assistant/staff, child development manager, owner, fiscal/HR, office manager, not services, food coordinator, food manager, admin assistant/staff, child development manager, owner, fiscal/HR, office manager, food service manager, food general manager, food service manager, food service manager, food program manager, food service manager, fo		s your site receive training on the federal food ram/CACFP/CCFP? Yes, annually Yes, semi-annually Yes, quarterly Other No (GO TO QUESTION 23) I don't know (GO TO QUESTION 23)			o do you contact if you have questions about the federal food gram/CACFP/CCFP? (Select all that apply.) Food Program Sponsor State Agency Corporate Franchisee Menu Planning Service USDA's Food and Nutrition Service (FNS)
Program/CACFP/CCFP? (Select all that apply.) Food Program Sponsor State Agency State Agency Corporate Frankisee Frankisee Menu Planning Service USDA's Team Nutrition Service (FNS) USDA's Team Nutrition Service (FNS) Health and/or Nutrition staff, contracted dietitan/RD, health and nutrition consultant) Health and/or Nutrition frofessional (e.g. Health Services Coordinator/Manager/Director, Agency Food Service and Nutrition staff, Contracted dietitan/RD, health and nutrition consultant) Health and/or Nutrition Professional (e.g. Health Services Coordinator/Manager/Director, Agency Food Service and Nutrition staff, contracted dietitan/RD, health and nutrition consultant) Site Level Training (e.g. Director/manager, admin assistant/staff, child development manager, owner, fiscal/HB, office manager, child development manager, owner, fiscal/HB, office manager, child development manager, owner, fiscal/HB, office manager, program staff/director/manager, admin assistant/staff, child development manager, owner, fiscal/HB, office manager, owner, fiscal/HB, office manager, owner, fiscal/HB, office manager, program staff/director/manager, owner, fiscal/HB, office manager, program staff/director/manager, owner, fiscal/HB, office manager, program staff/director/manager, owner, fiscal/HB, office manager, owner, fiscal/HB, office manager, owner, fiscal/HB, office manager, food service manager, food distributor, head cook; vendor; catering company (e.g. director of food services, food coordinator, food manager, food program manager, food service manager, food distributor, head cook; vendor; catering company (e.g. director of food service) Formal Conference/Webinar/Online Training (e.g. E-learning website, JSBE webinars, various conference and websites) Other: (Please specify) Good Service manager, food program/cACFP/CCFP for your site? (Select all that apply.) You work with a menu planning program/service such as MinuteMenu or Procare Service, do they provide you with training on the federal f					USDA's Team Nutrition
Food Program Sponsor Health and/or Nutrition Professional (e.g. Health Services Corporate Corpor					
State Agency Corporate C					=
Corporate Nutrition staff, contracted dietitian/RD, health and nutrition consultant) Site Level Training (e.g. Director/manager, admin assistant/staff, child development manager, owner, fiscal/HR, office manager, institute of Child Nutrition IC(N) CACFP Careful development manager, owner, fiscal/HR, office manager, program staff, did evelopment manager, owner, fiscal/HR, office manager, program staff, director/manager, owner, fiscal/HR, office manager, program staff, did evelopment manager, owner, fiscal/HR, office manager, program staff, did evelopment manager, owner, fiscal/HR, office manager, owner, fiscal/HR, office manager, food distribution, fead cook; vendor; catering company consiste training c.g. E-learning website, (SBE webinars, various conference and websites) Other: (Please specity) Good service manager, food distributor, head cook; vendor; catering company continued to the federal food program/catering company continued to the federal food program/service such as MinuteMenu or Procare Service, do they provide you with training on the federal food program/catery continued to the federal					· · · · · · · · · · · · · · · · · · ·
Franchise Consultant)					
Menu Planning Service USDA's Food and Nutrition Service (FNS) USDA's Team Nutrition USDA's Tea		·			
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Institute of Child Nutrition (ICN)		, ,			
Head Start Program					
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Coordinato/Manager/Director, Agency Food Service and Nutrition staff; contracted dietitian/RD, health and nutrition consultant) Cacrosidiants Services, food coordinator, food manager, food program manager, food service manager, food distributor, head cook; vendor; catering company) Site Level Training (e.g. Director/manager, admin assistant/staff, child development manager, owner, fiscal/HR, office manager, program staff/director/manager, we train our staff, in house, onsite training) Tother: (Please specify) Tother:		•			
Nutrition staff, contracted dietitian/RD, health and nutrition consultant) Site Level Training (e.g. Director/manager, admin assistant/staff, child development manager, owner, fiscal/HR, office manager, program staff/director/manager, we train our staff, in house, onsite training) CACFP	ш	· -			
Catering company					
□ Site Level Training (e.g. Director/manager, admin assistant/staff, child development manager, owner, fiscal/HR, office manager, program staff/director/manager, we train our staff, in house, onsite training) □ Cher: (Please specify)					
child development manager, owner, fiscal/HR, office manager, program staff/director/manager, we train our staff, in house, onsite training) CACFP Food Service/Vendor/Catering Company (e.g. director of food services, food coordinator, food manager, food distributor, head cook; vendor; catering company) Formal Conference/Webinar/Online Training (e.g. E-learning website, ISBE webinars, various conference and websites) Other: (Please specify) Corporate Office program/CACFP/CCFP for your site? (Select all that apply.) Corporate Office CACFP (not as part of a regular audit) CACFP (not as part of a regular audit) Finance/Accounting Food Service Head Start Health and/or Nutrition Professional MinuteMenu or Procare Service, do they provide you with training on the federal food program/CACFP/CCFP? Yes No I do not use a menu planning program/service I don't know 26. Are you familiar with the revised federal food program/CACFP/CCFP standards regarding foods and drinks served at childcare sites that took effect October 2017? Very Much Somewhat Not at all (GO TO SECTION C)	П	·		П	- · · · · · · · · · · · · · · · · · · ·
Dother: (Please specify) Idon't know Other: (Please specify) Idon't know Ido		- ·		_	
onsite training)				П	
CACFP Food Service/Vendor/Catering Company (e.g. director of food services, food coordinator, food manager, food program manager, food service manager, food distributor, head cook; vendor; catering company) Formal Conference/Webinar/Online Training (e.g. E-learning website, ISBE webinars, various conference and websites) Other: (Please specify) I don't know Other: (Please specify) Yes No I do not use a menu planning program/service I don't know Other: (Please specify) Other: (Pleas		· - · · · · · · · · · · · · · · · · · ·			
Food Service/Vendor/Catering Company (e.g. director of food services, food coordinator, food manager, food program manager, food service manager, food distributor, head cook; vendor; catering company) Formal Conference/Webinar/Online Training (e.g. E-learning website, ISBE webinars, various conference and websites) The State through an audit website, ISBE webinars, various conference and websites) CACFP (not as part of a regular audit) Finance/Accounting Food Service Head Start		<u> </u>			
services, food coordinator, food manager, food program manager, food service manager, food distributor, head cook; vendor; catering company)			25.	Wh	o does compliance checks for the federal food
Food Program Sponsor Food Program Sponsor The State through an audit CACFP (not as part of a regular audit) Food Service Food Service Head Start Head Start Head Start Head Start Head Start Other: (Please specify) Yes I don't know I do not use a menu planning program/service I don't know Somewhat Caccept (Please specify) I don't know Caccept (Please specify) Caccept (Ple					·
Formal Conference/Webinar/Online Training (e.g. E-learning website, ISBE webinars, various conference and websites)		food service manager, food distributor, head cook; vendor;			Corporate Office
website, ISBE webinars, various conference and websites) Other: (Please specify)		catering company)			Food Program Sponsor
□ Other: (Please specify) □ Finance/Accounting □ I don't know □ Food Service □ Head Start 23. If you work with a menu planning program/service such as MinuteMenu or Procare Service, do they provide you with training on the federal food program/CACFP/CCFP? □ Health and/or Nutrition Professional □ Self-Audit □ Other: (Please specify) □ No □ I don't know □ No □ I don't know □ I don't know 26. Are you familiar with the revised federal food program/CACFP/CCFP standards regarding foods and drinks served at childcare sites that took effect October 2017? □ Very Much □ Somewhat □ Somewhat □ Not at all (GO TO SECTION C)		Formal Conference/Webinar/Online Training (e.g. E-learning			The State through an audit
I don't know		website, ISBE webinars, various conference and websites)			CACFP (not as part of a regular audit)
Head Start Health and/or Nutrition Professional Self-Audit Self-Audit Other: (Please specify) I don't know I don't know I don't know Service at childcare sites that took effect October 2017? Very Much Somewhat Somewhat Go To SECTION C)		Other: (Please specify)			Finance/Accounting
23. If you work with a menu planning program/service such as MinuteMenu or Procare Service, do they provide you with training on the federal food program/CACFP/CCFP? Yes I do not use a menu planning program/service I don't know 26. Are you familiar with the revised federal food program/CACFP/CCFP standards regarding foods and drinks served at childcare sites that took effect October 2017? Very Much Somewhat Not at all (GO TO SECTION C)		I don't know			Food Service
MinuteMenu or Procare Service, do they provide you with training on the federal food program/CACFP/CCFP? Yes I don't know 1 do not use a menu planning program/service I don't know 26. Are you familiar with the revised federal food program/CACFP/CCFP standards regarding foods and drinks served at childcare sites that took effect October 2017? Very Much Somewhat Not at all (GO TO SECTION C)					Head Start
the federal food program/CACFP/CCFP? Yes I don't know 1 do not use a menu planning program/service I don't know 26. Are you familiar with the revised federal food program/CACFP/CCFP standards regarding foods and drinks served at childcare sites that took effect October 2017? Very Much Somewhat Not at all (GO TO SECTION C)	-				•
☐ Yes ☐ I don't know ☐ No ☐ I do not use a menu planning program/service 26. Are you familiar with the <u>revised</u> federal food program/CACFP/CCFP standards regarding foods and drinks served at childcare sites that took effect October 2017? ☐ Very Much ☐ Somewhat ☐ Not at all (GO TO SECTION C)					
□ No □ I do not use a menu planning program/service □ I don't know □ I don't know □ I don't know □ Somewhat □ No □ I do not use a menu planning program/service □ Somewhat □ Not at all (GO TO SECTION C)		. •			
□ I do not use a menu planning program/service □ I don't know 26. Are you familiar with the <u>revised</u> federal food program/CACFP/CCFP standards regarding foods and drinks served at childcare sites that took effect October 2017? □ Very Much □ Somewhat □ Not at all (GO TO SECTION C)					I don't know
□ I don't know standards regarding foods and drinks served at childcare sites that took effect October 2017? □ Very Much □ Somewhat □ Not at all (GO TO SECTION C)					6 111 111 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
effect October 2017? Very Much Somewhat Not at all (GO TO SECTION C)			26.		· · · · · · · · · · · · · · · · · · ·
□ Very Much□ Somewhat□ Not at all (GO TO SECTION C)	Ш	I don't know			
☐ Somewhat ☐ Not at all (GO TO SECTION C)				_	
□ Not at all (GO TO SECTION C)					•
(
					· · · · · · · · · · · · · · · · · · ·

	om whom has your site received <u>training on</u> the <u>revised</u> federal food n/CACFP/CCFP standards? (Select all that apply.)		Site Id: (mail merge) w much time do you think it has taken you to put the revised federal gram/CACFP/CCFP standards in place at your child care site?
	Food Program Sponsor		A Lot of Time
	State Agency		Some Time
	Corporate		Not Much Time
	Franchisee		I don't know
	Menu Planning Service		
	USDA's Food and Nutrition Service (FNS)	26d. To v	what extent do you think the revised federal food
	USDA's Team Nutrition		/CACFP/CCFP standards have required more work and resources
	Institute of Child Nutrition (ICN)		r site has with current funding ?
	Site Level Training (e.g. Director/manager, admin assistant/staff,		Very Much
_	child development manager, owner, fiscal/HR, office manager,		Somewhat
	program staff/director/manager, we train our staff, in house,		Not at all
	· · · · · · · · · · · · · · · · · · ·		
	onsite training)		I don't know
	CACFP	25 -	
	Food Service/Vendor/Catering Company		what extent do you think the <u>revised</u> federal food
	Formal Conference/Webinars/Online Training (e.g. E-learning		/CACFP/CCFP standards have required more work and resources
_	website, ISBE webinars, various conference and websites)	<u>·</u>	r site has with current <u>staffing</u> ?
	Head Start Program		Very Much
	Health and Nutrition Professional (e.g. Health Services		Somewhat
	Coordinator/Manager/Director, Agency Food Service and		Not at all
	Nutrition staff, contracted dietitian/RD, health and nutrition		I don't know
	consultant)		
	Other: (Please specify)	26f. To v	what extent do you think site staff have been opposed to
	I don't know		enting the <u>revised</u> federal food program/CACFP/CCFP standards?
	I/we have not received training		Very Much
_	if we have not received training		Somewhat
26h To	what extent has your site implemented the revised federal food		Not at all
	what extent has your site implemented the <u>revised</u> federal food		
	n/CACFP/CCFP standards in your childcare site?		I don't know
	Very Much		
	Somewhat	_	what extent has it been difficult to get some of the foods specified in
	Not at all		<u>ed</u> federal food program/CACFP/CCFP?
	I don't know		Very Much
			Somewhat
			Not at all
			I don't know
	SECTION C. ABOUT		
	E ALMOST DONE! Finally, we would like to learn more about the foods and		
	ssist you in completing this section or have them complete this section for		
Section	<u>n C</u> should only be completed where the site provides meals and/or snacks	(see Questions	14 and 10).
27. Is	clean, fresh water available to children upon request throughout the	30. Ho	w often does your site serve flavored milk to children ages 2-5
	y such as from a water fountain or in a cup?		ars?
_	Yes		More than twice a day
_			· · · · · · · · · · · · · · · · · · ·
	No (GO TO QUESTION 28)		Twice a day
ш	I don't know		Once a day
			Less than once a day
27a. Wr			•
	nat is the source of the drinking water available to children at your		Never
	nat is the source of the drinking water available to children at your re site? (Select all that apply.)		•
			Never
child ca	re site? (Select all that apply.)		Never
child car	re site? (Select all that apply.) Tap Water	□ □ 31. Ho	Never I don't know
child car	re site? (Select all that apply.) Tap Water Filtered Tap Water	□ □ 31. Ho	Never I don't know woften does your site serve 100% juice as labeled on the package to ldren ages 2-5 years?
child cai	re site? (Select all that apply.) Tap Water Filtered Tap Water Bottled Water	31. Ho	Never I don't know w often does your site serve 100% juice as labeled on the package to ldren ages 2-5 years? More than twice a day
child car	re site? (Select all that apply.) Tap Water Filtered Tap Water Bottled Water I don't know	31. Ho chi	Never I don't know w often does your site serve 100% juice as labeled on the package to ldren ages 2-5 years? More than twice a day Twice a day
child car	re site? (Select all that apply.) Tap Water Filtered Tap Water Bottled Water I don't know the site's tap water tested for contaminants?	31. Ho chi	Never I don't know w often does your site serve 100% juice as labeled on the package to ldren ages 2-5 years? More than twice a day Twice a day Once a day
child car	re site? (Select all that apply.) Tap Water Filtered Tap Water Bottled Water I don't know the site's tap water tested for contaminants? Yes	31. Ho chi	Never I don't know w often does your site serve 100% juice as labeled on the package to ldren ages 2-5 years? More than twice a day Twice a day Once a day Less than once a day
child car	re site? (Select all that apply.) Tap Water Filtered Tap Water Bottled Water I don't know the site's tap water tested for contaminants? Yes No	31. Ho chi	Never I don't know w often does your site serve 100% juice as labeled on the package to ldren ages 2-5 years? More than twice a day Twice a day Once a day Less than once a day Never (GO TO QUESTION 32)
child car	re site? (Select all that apply.) Tap Water Filtered Tap Water Bottled Water I don't know the site's tap water tested for contaminants? Yes	31. Ho chi	Never I don't know w often does your site serve 100% juice as labeled on the package to ldren ages 2-5 years? More than twice a day Twice a day Once a day Less than once a day
child car	re site? (Select all that apply.) Tap Water Filtered Tap Water Bottled Water I don't know the site's tap water tested for contaminants? Yes No I don't know	31. Ho chi	Never I don't know w often does your site serve 100% juice as labeled on the package to ldren ages 2-5 years? More than twice a day Twice a day Once a day Less than once a day Never (GO TO QUESTION 32) I don't know
child cal	re site? (Select all that apply.) Tap Water Filtered Tap Water Bottled Water I don't know the site's tap water tested for contaminants? Yes No I don't know that type of milk does your site TYPICALLY serve to children ages 2-5	31. Ho chi	Never I don't know w often does your site serve 100% juice as labeled on the package to ldren ages 2-5 years? More than twice a day Twice a day Once a day Less than once a day Never (GO TO QUESTION 32) I don't know w do you know the juice is 100% juice? (Select all that apply.)
child cal	re site? (Select all that apply.) Tap Water Filtered Tap Water Bottled Water I don't know the site's tap water tested for contaminants? Yes No I don't know that type of milk does your site TYPICALLY serve to children ages 2-5 ars? (Select all that apply.)	31. Ho chi	Never I don't know w often does your site serve 100% juice as labeled on the package to ldren ages 2-5 years? More than twice a day Twice a day Once a day Less than once a day Never (GO TO QUESTION 32) I don't know w do you know the juice is 100% juice? (Select all that apply.) By reading the ingredient list/label
28. Is:	re site? (Select all that apply.) Tap Water Filtered Tap Water Bottled Water I don't know the site's tap water tested for contaminants? Yes No I don't know that type of milk does your site TYPICALLY serve to children ages 2-5 ars? (Select all that apply.) Whole Milk	31. Ho chi	Never I don't know w often does your site serve 100% juice as labeled on the package to ldren ages 2-5 years? More than twice a day Twice a day Once a day Less than once a day Never (GO TO QUESTION 32) I don't know v do you know the juice is 100% juice? (Select all that apply.) By reading the ingredient list/label Food Program Sponsor
28. Is:	re site? (Select all that apply.) Tap Water Filtered Tap Water Bottled Water I don't know the site's tap water tested for contaminants? Yes No I don't know that type of milk does your site TYPICALLY serve to children ages 2-5 ars? (Select all that apply.)	31. Ho chi	Never I don't know w often does your site serve 100% juice as labeled on the package to ldren ages 2-5 years? More than twice a day Twice a day Once a day Less than once a day Never (GO TO QUESTION 32) I don't know v do you know the juice is 100% juice? (Select all that apply.) By reading the ingredient list/label Food Program Sponsor Menu Planning Service
28. Is:	re site? (Select all that apply.) Tap Water Filtered Tap Water Bottled Water I don't know the site's tap water tested for contaminants? Yes No I don't know that type of milk does your site TYPICALLY serve to children ages 2-5 ars? (Select all that apply.) Whole Milk Reduced-Fat (2%) Milk Low-Fat (1%) Milk	31. Ho chi	Never I don't know w often does your site serve 100% juice as labeled on the package to ldren ages 2-5 years? More than twice a day Twice a day Once a day Less than once a day Never (GO TO QUESTION 32) I don't know v do you know the juice is 100% juice? (Select all that apply.) By reading the ingredient list/label Food Program Sponsor
28. Is:	re site? (Select all that apply.) Tap Water Filtered Tap Water Bottled Water I don't know the site's tap water tested for contaminants? Yes No I don't know that type of milk does your site TYPICALLY serve to children ages 2-5 ars? (Select all that apply.) Whole Milk Reduced-Fat (2%) Milk	31. Ho chi	Never I don't know w often does your site serve 100% juice as labeled on the package to ldren ages 2-5 years? More than twice a day Twice a day Once a day Less than once a day Never (GO TO QUESTION 32) I don't know v do you know the juice is 100% juice? (Select all that apply.) By reading the ingredient list/label Food Program Sponsor Menu Planning Service

32. How often does your site serve fruit drinks or fruit-flavored beverages other than 100% fruit juice such as Sunny Delight, Hi-C, Kool Aid, or lemonade to children ages 2-5 years? ☐ All the time ☐ Sometimes ☐ Rarely ☐ Never ☐ I don't know	 35. What beverage is TYPICALLY provided to children ages 2-5 years enrolled at your site for snacks? (By typical, we mean the beverage that is provided most often or on a regular basis to children as the "default" beverage option. This does not include special requests or accommodations for allergies, etc.) Water Unflavored Low-fat (1%) or non-fat (skim) milk Unflavored 2% (reduced fat) milk Unflavored Whole milk
33. What beverage is TYPICALLY provided to children ages <u>2-5 years</u> enrolled at your site for breakfast ? (By typical, we mean the beverage that is provided most often or on a regular basis to children as the "default" beverage option. This does not include special requests or	☐ 100% juice ☐ Juice Drinks ☐ Other (Please list):
accommodations for allergies, etc.) Water Unflavored Low-fat (1%) or non-fat (skim) milk Unflavored 2% (reduced fat) milk Unflavored Whole milk 100% juice Juice Drinks Other (Please list):	 36. How often does your site serve fresh fruits such as cut apple, banana, or orange slices? More than twice a day Twice a day Once a day Less than once a day Never I don't know
 34. What b beverage is TYPICALLY provided to children ages 2-5 years enrolled at your site for lunch? (By typical, we mean the beverage that is provided most often or on a regular basis to children as the "default" beverage option. This does not include special requests or accommodations for allergies, etc.) Water Unflavored Low-fat (1%) or non-fat (skim) milk Unflavored 2% (reduced fat) milk Unflavored Whole milk 100% juice Juice Drinks Other (Please list): 	37. How often does your site serve canned fruits in 100% juice to children ages 2-5 years such as canned pineapple, canned peaches, or fruit salad? More than twice a day Once a day Less than once a day Never (GO TO QUESTION 38) I don't know (GO TO QUESTION 38) 37a. How does your site determine the canned fruit is in 100% juice? (Select all that apply.) By reading the ingredient list/label Food Program Sponsor Menu Planning Service On-site Kitchen/Food Manager/Cook I am not sure. I just think it is in 100% juice. 38. How often does your site serve thawed frozen fruit to children ages 2-5 years such as thawed mango, pineapple chunks, mixed fruit, or berries? More than twice a day Twice a day Once a day Less than once a day Less than once a day Never I don't know

PLEASE USE THE TABLE TO COMPLETE QUESTION 39

39. Does your site provide any of the following vegetables (fresh, frozen, or canned) to children ages 2-5 years? (Select all that apply.)

For every vegetable selected in question 39, answer the question "How often does your site provide [the selected vegetable] to children ages 2-5 years?" with the answers of "more than once a week", "once a week", "less than once a week", "I don't know".

20	Does your site provide(select all that apply)	For each ve	egetable provided	d, how often is it provided?	?
39.	boes your site provide(select all triat apply)	More than once a week	Once a week	Less than once a week	I don't know
	a. Spinach				
	b. Corn				
	c. Peas				
	d. Lettuce/packaged salad				
	e. Mashed potatoes				
	f. Potato wedges				
	g. Yams/Sweet potatoes				
	h. Broccoli				
	i. Carrots				
	j. Cauliflower				
	k. Mixed vegetables				
	I. Cucumbers				
	m. Beans/legumes (i.e. pinto beans, black beans, refried beans,				
	lentils, hummus, edamame)				
	n. Other (Fill in blank):				
	o. We do not serve vegetables.				

	o. We do not serve vegetables.		
40. Ho	ow many snacks are offered per day at your site?	41. Wh	nat type of yogurt does your site serve to children ages 2-5 years ?
	More than two	(Se	lect all that apply.)
	Two		Fruit flavored yogurt (e.g. blueberry, strawberry)
	One		Vanilla yogurt
	None (GO TO QUESTION 41)		Plain/Unflavored yogurt
	I don't know		Other flavored yogurt: (Please list)
			We don't serve yogurt (GO TO QUESTION 42)
40a. Ho	w often is a fruit or vegetable one of the components of a <u>snack</u>		I don't know (GO TO QUESTION 42)
offered	at your site to children ages 2-5 years?		
	Every snack has either a vegetable or fruit as part of it	41b. Wh	at is the brand and type of yogurt most often served to children ages
	Once a day	<u>2-5 year</u>	<u>s</u> at your site? If you do not know, please write "I don't know".
	Once a week		
	Less than once a week		
	Never	42. Wł	nen your site serves cheese to children ages 2-5 years, does your site
	I don't know	ser	ve low fat or reduced fat cheese?
			All the time
			Sometimes
			Rarely
			Never
			We do not serve cheese
			I don't know

PLEASE USE THE TABLE TO COMPLETE QUESTION 43

3. Does your site provide the following cereals (name brand or store brand) to children ages 2-5 years? (Select all that apply.)

For every cereal selected in question 43, answer the question "How often does your site provide [the selected cereal] to children ages 2-5 years?" with the answers of "more than once a week", "once a week", "less than once a week", "I don't know".

42	Door your site provide (calest all that apply)	For each	cereal provided,	how often is it provided?	
43.	Does your site provide(select all that apply)	More than once a week	Once a week	Less than once a week	I don't know
	a. Frosted Flakes				
	b. Apple Jacks				
	c. Froot Loops				
	d. Sugar Smacks/Honey Smacks				
	e. Lucky Charms				
	f. Honey Nut Cheerios				
	g. Multigrain Cheerios				
	h. Cheerios (original)				
	i. Rice Krispies				
	j. Kix				
	k. Shredded Wheat (non-frosted)				
	I. Frosted Shredded Wheat				
	m. Other (Fill in blank):				
	n. We do not serve cereal.				

PLEASE USE THE TABLE TO COMPLETE QUESTION 44

- 44. Which products does your site provide children ages 2-5 years? (Select all that apply.)
 - 44.1 For each grain product selected in question 44, answer the question "How often does your site provide [the selected grain product] to children ages 2-5 years?" with the answers "Twice a day or more", "Once a day", "2-3 times per week", "Once a week", "Less than once a week", or "I don't know".
 - 44.2 For whole wheat bread, whole wheat pasta, and whole wheat tortilla selected in question 44, answer the question "Is the [selected grain product product] 100% whole wheat or whole grain?" with the answers "Yes", "No", or "I don't know".
 - 44.3 For a "Yes" response in question 44.2, please answer the question "How do you know the [selected grain product] is 100% whole wheat or whole grain?" (Select all that apply.) with the answers "By reading the ingredient list/label", "Food Program Sponsor", "Menu Planning Service", "On-site Kitchen/Food Manager/Cook", "I am not sure. I just think it is 100% whole wheat/grain.", and/or "The product is darker in color." Then move on to the next grain product in the list.
 - 44.4 For a "No" response in question 44.2, please answer the question "Is the [selected grain product] whole grain rich? (i.e. Foods that are considered "whole grain-rich" are a blend of whole-grain meal and/or flour and enriched meal and/or flour of which at least 50 percent is whole grain. The remaining 50 percent or less of grains, if any, must be enriched.)" with the answers "Yes", "No", or "I don't know".
 - 44.5 For a "Yes" response in question 44.4, please answer the question "How do you know the [selected grain product] is whole grain rich? (Select all that apply.) with the answers "By reading the ingredient list/label", "Food Program Sponsor", "Menu Planning Service", "On-site Kitchen/Food Manager/Cook", "I am not sure. I just think it is 100% whole wheat/grain.", and/or "The product is darker in color." Then move on to the next grain product in the list.

44	1. Does your site		44.1. For each grain	44	I.2. Is the product 100%			know that the product is	44	.4. If the product is not 100%			
р	rovide (check	pr	ovided, how often is it	,	whole wheat or whole	10	00% whole wheat	or whole grain? (Select all	wh	ole wheat or whole wheat, is	4	14.5 How do you know tha	at the product is
	all that apply)		provided?		grain?		th	at apply.)	th	e product whole grain rich?		whole grain rich? (Select	all that apply.)
	a. Whole		Twice a day or more		Yes (GO TO		By reading the	ingredient list/label		Yes (GO TO QUESTION		By reading the ingredie	nt list/label
	wheat bread		Once a day		QUESTION 44.3)		Food Program	Sponsor		44.5)		Food Program Sponsor	
			2-3 times/ week		No (GO TO		Menu Planning	Service		No		Menu Planning Service	
			Once a week		QUESTION 44.4)		On-site Kitchen	/Food Manager/Cook		I don't know		On-site Kitchen/Food M	1anager/Cook
			Less than 1x/week		I don't know		I am not sure.	I just think it is 100% whole				I am not sure. I just this	nk it is 100%
			I don't know				wheat/grain.					whole wheat/grain.	
							The bread is br	own in color.				The bread is brown in c	olor.
	b. Whole		Twice a day or more		Yes (GO TO		By reading the	ingredient list/label		Yes (GO TO QUESTION		By reading the ingredie	nt list/label
	wheat pasta		Once a day		QUESTION 44.3)		Food Program	Sponsor		44.5)		Food Program Sponsor	
			2-3 times/ week		No (GO TO		Menu Planning	Service		No		Menu Planning Service	
			Once a week		QUESTION 44.4)		On-site Kitchen	/Food Manager/Cook		I don't know		On-site Kitchen/Food M	lanager/Cook
			Less than 1x/week		I don't know		I am not sure.	I just think it is 100% whole				I am not sure. I just this	nk it is 100%
			I don't know				wheat/grain.					whole wheat/grain.	
							The product is	darker in color.				The product is darker in	color.
	c. Whole		Twice a day or more		Yes (GO TO		By reading the	ingredient list/label		Yes (GO TO QUESTION		By reading the ingredie	nt list/label
	wheat		Once a day		QUESTION 44.3)		Food Program	Sponsor		44.5)		Food Program Sponsor	
	tortilla		2-3 times/ week		No (GO TO		Menu Planning	Service		No		Menu Planning Service	
			Once a week		QUESTION 44.4)		On-site Kitchen	/Food Manager/Cook		I don't know		On-site Kitchen/Food M	lanager/Cook
			Less than 1x/week		I don't know		I am not sure.	I just think it is 100% whole				I am not sure. I just this	nk it is 100%
			I don't know				wheat/grain.					whole wheat/grain.	
							The product is	darker in color.				The product is darker in	color.
11	Doos your sito n	rovida	e (check all that apply)					For each g	grain p	provided, how often is it provi	ded?		
44	. Does your site p	ovide	e (check all that apply)			Twice	a day or more	Once a day	2-3 tin	nes/ week Once a week	(Less than 1x/week	I don't know
	d. Brown Rice												
	e. White Bread	ł											
	f. White Rice												
	g. Corn Tortilla	l											
	H. None of the	abov	e.										

PLEASE USE THE TABLE TO ANSWER QUESTION 45

- 45. Which meat/protein-based products does your site provide children ages 2-5 years? (Select all that apply.)
 - For every meat/protein-based product selected in question 45, answer the question "How often does your site provide [selected meat/protein-based product] to children ages 2-5 years?" with the answers of "daily," "2-3 times per week," "once a week," "less than once a week (occasionally)," "rarely (special occasions only)," "I don't know".

For each meat/protein-based product provided, how often is it provided?							ed?
	45. Does your site provide(select all that apply)	Daily	2-3 times	Once a	Less than once a	Rarely (Special	I don't know
			per week	week	week (Occasionally)	occasions only)	
	a. Packaged lunch meat (e.g. ham, turkey, or bologna)						
	b. Beef or Pork Hot Dogs						
	c. Turkey Hot Dogs						
	d. Baked or Broiled Chicken, Turkey, or Fish						
	e. Beef/Hamburger						
	f. Breaded Chicken Nuggets/Strips						
	g. Peanut Butter/Other Nut Butters or Spreads						
	h. Other (Fill in blank):						

^{46.} Please provide a copy of your site's monthly menu when you return the survey by mail.

Thank you for taking the time to complete the survey!

Please mail page 1-10 of the survey back in the provided envelope. Once we receive your completed survey, we will email you a \$20 Amazon Electronic Gift Card, if you provide your email address (please do not provide a group email box) below. If you do not provide your email below, we will not send a gift card. Please provide a phone number to confirm receipt of the gift card. You should receive your electronic gift card within two weeks of us receiving your completed survey.

Fmail: Phone Number:			
	Email:	Phone Number:	

For any questions about the survey that you just completed, please contact Dr. Jamie Chriqui at the University of Illinois at Chicago at JamieChriqui@uic.edu or 312-355-1353.