

SACRAMENTO SUMMER LUNCHBOX



Summer Food Service Program Best Practices from the USDA

SFSP BEST PRACTICES

Learning from other communities is a great way to enhance your Summer Food Service Program (SFSP) site. The USDA has gathered best practices from communities across the nation and compiled resources to help increase the efficiency of your summer meal program.

- USDA Summer Food Service Program (SFSP) Best Practices: Program Access and Expansion
<http://www.fns.usda.gov/sfsp/best-practices-program-access-and-expansion>
- USDA Meal Service Best Practices
<http://www.fns.usda.gov/sites/default/files/sfsp/SMT-MealServiceBestPractices.pdf>
- USDA Best Practices: Meal Service
<http://www.fns.usda.gov/sfsp/best-practices-meal-service>
- USDA Meal Service Issues
<http://www.fns.usda.gov/sites/default/files/Meals.pdf>
- USDA How to Establish Meal Service Times
<http://www.fns.usda.gov/sites/default/files/sfsp/SMT-MealServiceTimes.pdf>
- USDA What to Do with Leftover Meals
<http://www.fns.usda.gov/sites/default/files/sfsp/SMT-LeftoverMeals.pdf>
- USDA Successfully Operating a Congregate Feeding Site
<http://www.fns.usda.gov/sites/default/files/sfsp/SMT-CongregateFeeding.pdf>
- USDA 2016 Site Supervisor's Guide
<http://www.fns.usda.gov/sites/default/files/sfsp/SiteSupervsGuide.pdf>
- USDA 2016 Administrative Guide for Sponsors
<http://www.fns.usda.gov/sites/default/files/AdminGuideSponsors.pdf>



Presented by the Sacramento Summer Meals Collaborative

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