

Posted: 3/24/2015

To: SFSP Directors and Area Managers

SFSP-15-05 Questions Received from the March 10<sup>th</sup> and March 12<sup>th</sup> SFSP Workshops (2015)

***RESPONSES ARE PROVIDED BELOW EACH QUESTION***

- 1. What does a sponsoring organization do when there is a one-time, single day increase in participation that causes the site to exceed its approved ADP for a given meal service? For example, in the case where a representative contacts your organization to notify you that a large group of children will be visiting one of the SFSP organizations' "open" sites for lunch. Would an ADP increase be necessary via the online facility application (for the effected site) if this influx would cause the ADP to be exceeded or are changes not necessary?**

If the one-time visiting students would cause the number of reimbursable "1<sup>st</sup> meals" to exceed the currently approved ADP at that site for that particular meal service, then a facility application revision would certainly be required in order to account for these eligible 1<sup>st</sup> meals in the claim for reimbursement (as the claim will not allow a sponsor to enter more meals than the ADP approved at that time for the corresponding meal service).

- 2. If I am a returning sponsor with access to begin working on the 2015 sponsor- and facility-level online applications, but there is the possibility that I may be adding new sites under my SFSP in the next few weeks, should I *wait* to proceed with the online application process? Or should I complete the online application process, submitting information for the sites that I know I will be operating in the upcoming SFSP, at this time?**

No, we do not encourage you to hold off on submitting your online application packet in the event that new sites "may" come on board. If you have returning sites that will operate in the upcoming SFSP, then we recommend for you to complete the online application packet (sponsor and facility applications) based on those locations that you are certain of. You can always amend this package, once approved, to submit the new facility applications (for new locations) with a revised sponsor application (where the budget has been reworked).

- 3. If you are a school system that regularly participates in the SFSP and you wish to offer the SFSP at one of your organization's school sites (that already participates in NSLP/SBP) for the first time, how does the system proceed?**

If the site(s) where you wish to offer the SFSP is a school site that operates the NSLP and/or SBP under your SFA, then you simply need to notify Dana Dauzat ([dana.dauzat@la.gov](mailto:dana.dauzat@la.gov)) and/or Shanna Legier ([shanna.legier@la.gov](mailto:shanna.legier@la.gov)) by email or by phone (225-342-9661) of the fact that the school site(s) is not appearing as a facility under the Summer Feeding tab. A site information

sheet would not be needed in this situation. LDOE DNS staff can then duplicate the site over where it appears under the Summer Feeding tab (facility application can then be completed).

**4. Can PNP SFSP organizations purchase meals from a school if the school is not participating as a “sponsor” in the SFSP? What if the school site is being used as a SFSP site?**

Yes, if the SFSP organization is not set up to produce its own meals (either at a central kitchen location or on site at each feeding facility), then contracting with a local school district is always the best available alternative. The school that the SFSP organization enters into an agreement with to furnish meals may or may not be participating in the SFSP itself (either is allowable). Please see the 2015 LDOE Forms Booklet on the CNP website (SFSP Resource Section) for a prototype agreement form that can be utilized for this purpose. The form is titled “Agreement to Furnish Food Service for the Summer Food Service Program.”

**5. Can you explain Offer versus Serve in more detail? The difference for Summer Feeding when following the “SFSP” meal pattern (rather than the NSLP/SBP meal pattern)?**

The purpose of Offer versus Serve (OVS) is the same under the SFSP as it is during the school year when utilized in the NSLP/SBP. It helps to prevent food waste, lower the costs associated with producing meals, and it allows children to have a choice in what they select to eat. Pages 10-11 of the 2015 USDA Nutrition Guidance for Sponsors booklet, along with pages 47-48 of the 2015 USDA Administrative Guidance for Sponsors booklet provide a lot of detail on the SFSP meal pattern OVS requirements for sponsors that choose this option. The direct link to these booklets is as follows: <http://www.fns.usda.gov/sfsp/handbooks> .

**6. Can a site be considered an “open” site if it serves both the community at large (children 18 and under) along with “enrolled” children (i.e. in a church program)? Or must it be considered a “closed” enrolled since there is a set of enrolled children at the site?**

Yes, the site can be considered “open” in this instance as this site is actually open to all children in the community 18 and under on a first-come, first-serve basis.

**7. For non-residential SFSP Camp sites (non-school sites), will current year F/R meal applications carry through the summer program or are brand new forms needed for July?**

Yes. Free/Reduced meal applications that will be utilized in the SFSP are good for one year, typically from the date of certification until the end of the corresponding month in the following year (i.e. August 2, 2014 process date would be effective until August 31, 2015). See memo SFS-15-17 Duration of Income Eligibility Determinations Guidance and Q&As for more information. This memo can be accessed through the CNP website’s Summer memo section (<http://cnp.doe.louisiana.gov>), then click on memos/resources/course registration, then

summer food service program, then memos). The direct link to this memo can be accessed here: <http://tinyurl.com/lh8emfp> .

**8. If a parent brings children from the community to an open SFSP site, can a meal be sold to the parents at the “at cost” rate?**

This is entirely a “local” level decision. SFSP organizations may choose to sell meals to adults that accompany children participating in the program or they may opt to not make meals available for purchase by adults. However, should the SFSP organization decide to sell a meal to an adult, the “at cost” (aka average cost to produce each meal) should be charged. See pages 54-55 of the 2015 USDA Administrative Guide for Sponsors booklet for additional information. This booklet can be accessed at the following link: <http://www.fns.usda.gov/sfsp/handbooks> .

**9. When completing the claim for reimbursement for the SFSP, where would one claim reimbursement for bus usage in rural locations (i.e. labor, gas)?**

Although costs associated with transportation to SFSP sites in rural location is an “allowable” expense under the SFSP, there will not be a specific reimbursement received for that purpose. Reimbursements are based on the number of reimbursable 1<sup>st</sup> meals reported by meal service and by site multiplied by the approved rate of reimbursement that the sponsoring organization receives. Please refer to memo SFS-15-47 Summer Food Service Program Reimbursement Rates 2015 for more information on reimbursement rates. The direct link to this memo is as follows: <http://tinyurl.com/lgz6bvf> . Additionally, you may wish to refer to page 98 of the 2015 USDA Administrative Guide for Sponsors booklet for more information on rural transportation.

**10. If one site serves two different sets of participants can you serve “two” different meal patterns (i.e. breakfast and snack for group 1 and breakfast and lunch for group 2)?**

No. This would not be allowed on any given day, even if the two different combinations are being served to different groups of children. This is due to the fact that offering these meal options would violate the meal service maximum that is allowed at any given open, restricted open, or closed-enrolled site. See pages 44-45 (Number and Type of Meals section) in the 2015 USDA Administrative Guidance for Sponsors booklet for more information.

**11. Regarding licensed daycare facilities, please provide me with more information regarding A) what the SFSP organization should look for when considering the location as an SFSP site and B) what types of licensed daycare facilities may not participate in the SFSP as sites.**

SFSP sponsoring organizations that are considering utilizing licensed daycare facilities as SFSP sites should speak with the director of the daycare facility to confirm a) whether the daycare participates in any other child nutrition program that may interfere with participation in the SFSP [i.e. year-round CACFP participation] and b) the class license that the daycare has as there

are types of classifications that may not participate in Federal programs. If the SFSP organization (or the daycare contact) is unsure if they can proceed, we encourage you to contact the Department of Children and Family Services (DCFS) Licensing Division at (225) 342-9905 for more information.

**12. If a site is taking a field trip but will be returning with all participating children prior to the start of meal service, must we notify LDOE SFSP staff of the field trip in advance?**

If the field trip will not conflict with any approved serving times, and the children will, in fact, be consuming their meals according to usual protocol at the approved SFSP facility, then the organization need not notify LDOE of the field trip. On the other hand, if the field trip will conflict with meal service, causing a need for off-site meal consumption, then the organization must notify the LDOE in advance of the field trip, requesting permission for the children to consume their meals through the SFSP at an off-site location. See page 53 of the 2015 USDA Administrative Guidance for Sponsors booklet for more information.

**13. Is there a limit to the number of field trips that an organization can take in a given summer?**

No, there is not a maximum number established by the state agency. However, prior approval must be granted by the state agency for any and all field trips taken where the sponsor intends for children to consume meals served under the SFSP at an off-site location.

**14. What monitoring forms must be completed for SFSP sites? And, is there one monitor that must be assigned for completion of pre-approval visits, another that must be assigned for first week visits, and one more that must be assigned for 1<sup>st</sup> four week reviews?**

For new sites and returning, problematic sites, three monitoring forms must be completed. These forms consist of 1) the pre-operational visit form, 2) the 1<sup>st</sup> week visit form, and 3) the first 4 week review form. For returning sites that have not had significant findings in the prior year, only the first 4 week review form must be completed. Please note, that at a minimum, the first 4 week review form must be completed annually for each site (even if all sites are returning, non-problematic sites).

For smaller SFSP organizations, generally one monitor completes all required forms for all SFSP sites. However, for larger SFSP organizations, there may be a need for multiple monitors. Monitors in larger organizations are generally assigned to specific sites, completing each form needed for each of the sites within their assigned area.

**15. As long as the meal is not counted towards “reimbursement,” are children allowed to take leftovers home with them?**

Yes, this would be allowed. However, SFSP organizations must never intentionally overproduce meals in an effort to have additional meals available to a) offer to children as seconds or b) to

allow children to take home with them. When leftovers are available after a meal service ends, the sponsor should always make a best effort to properly store the leftovers (whenever able) for use the next day. If this cannot be done (i.e. food will not store well, facility is a satellite location and does not have proper storage equipment), then the site may 1) serve the leftovers as seconds (if all components still remain) , 2) offer the remainder of the food to children/families in need or 3) dispose of the leftovers. For options 2 and 3, meals may not be reimbursed. For option 1, some meals may be reimbursed, provided that all components were available for the children to “select” from (even if OVS is utilized, this is still required). See pages 50-51 of the 2015 USDA Administrative Guidance for Sponsors booklet for more information.

**16. If we are a PNP SFSP organization that offers breakfast and lunch as a part of the SFSP and utilizes a FSMC, we understand that we do not qualify for USDA commodities. However, what if we also offer a snack to children who participate in the SFSP that is not a part of the actual SFSP, which is self-prepared and paid for with another funding source? Could that meal receive commodities?**

No. Since that self-prepared meal service (snack, in this case) is not a part of the SFSP or any other child nutrition program, it would not make the organization eligible for commodities.

**17. For grease traps at cooking sites, do they have to be internally installed or can an external source be put in place (i.e. a barrel)?**

Per DHH OPH staff, grease traps are required for sites that are permitted year round (with an annual DHH permit) and for temporarily permitted Summer Feeding sites that cook onsite. The sizing requirements will vary for each site, which is why the review at each parish office is important. In some cases, where frying is done, a grease bin is appropriate. This is a container with a tight fitting lid that is “designed” to hold grease. The grease is then removed by an outside company. An open container or barrel is never acceptable. Please contact your local DHH inspector or the DHH state office at (225) 342-7688 for more information.

**18. Is there reimbursement for full-fledged camps or just for the feeding aspect of the program?**

Reimbursement is based on number of reimbursable meals served by meal type (by site) multiplied by the approved reimbursement rate for the corresponding meal type. This reimbursement is then used for allowable “operating” and “administrative” expenses incurred by the SFSP. Please see pages 88-89 in the 2015 USDA Administrative Guidance booklet for more information. Pages 91-92 cover costs that are deemed unallowable under the SFSP.

**19. How does an agency get approved that is not a “self-serve” site? Will the health department have to approve said site?**

For sites that are served by the FSMC, the sponsor must still notify the health department of the location and meal services that will be provided prior to the start of the program. If the site is a satellite location, the sponsor must also assure that the site has a permit to operate. The FSMC is responsible for having all cooking locations permitted.

**20. When establishing “area eligibility” how close must the school be to the SFSP site in order to establish eligibility from it? Is there a specific distance?**

The criteria for establishing area eligibility for a given open, restricted open or closed enrolled SFSP site states that school data may be used so long as the SFSP’s meal site is located in that school’s attendance area with at least 50 percent of the children eligible for free or reduced price school meals at that school. See pages 18-19 of the 2015 USDA Administrative Guidance for School Meals booklet for more information.

**21. If the 1<sup>st</sup> week and the pre-operational visits are required for “new” SFSP sites (first time ever participating), does this also apply for new SFSP sites that normally participate in NSLP/SBP? Or are they exempt?**

Yes, the pre-operational and 1<sup>st</sup> week visits would be required for any “new” site, as would the first 4 week site review that is required for all sites. A “new” SFSP site is any site that has either a) never operated in the SFSP or b) operated in the SFSP, but not in the previous summer.

**22. If a program runs in June and July, must we complete a physical inventory in June or can we wait until the last operating day in July?**

A complete physical inventory of all purchased foods, commodities, and supplies on hand must always be taken at the end of the reporting period. A physical inventory of items available on hand at the ‘start’ of the program *should* also be performed. If the SFSP organization is a self-prep organization and needs to determine food costs, then both the beginning and ending inventory will need to be determined in order to perform this calculation. See attachments 17 (sample inventory form) and 28 (worksheet for computing the cost of food used) in the 2015 USDA Administrative Guidance for Sponsors booklet for more information.

**23. Will staff training be done onsite by the authorized rep?**

Staff training must be conducted annually by all participating SFSP organizations for all staff that will work in the program (both paid and volunteer workers). Those named as the “principals” of the organization (on the permanent agreement) are responsible for assuring that this training is performed annually, although, it does not necessarily have to be the “head of the authorization” or the “authorized representative” that conducts the training session(s). Refer to Chapter 1 – training in Part II- Administering the Program – of the 2015 USDA Administrative Guidance for Sponsors booklet (beginning on page 75) for more information.

**24. Can an open site location be in operation across the street from a closed enrolled site?**

This 'can' be done if the sponsoring organization posing the newer location has a justification for why an additional site is needed in such close proximity to an existing location (i.e. opening of a closed enrolled site for LEAP remediation since it would not be safe for children to cross a busy intersection to access meals at the open site).

**25. If a site manager is not available for one full week, can the site be closed for that week?**

A site manager/supervisor must be present at each facility that he/she is assigned during all days of operation. So, yes, this can be done and should be done *if* there is not an alternate (or fill-in) supervisor trained to perform the site manager's duties while he/she is out.

**26. If meals delivered are spoiled or not on time, what is the process to feed children?**

If meals are delivered from your vendor that are spoiled, you would need to immediately notify your SFSP administrator or area manager of this issue. He/she would then need to contact the vendor to notify them of this occurrence. Check with your SFSP administrator or area managers for the exact protocol to follow in these instances as they can be different from one organization to the next; however, you likely will be instructed to reject the delivery if spoilage is detected at the time of delivery.

If meals are delivered outside of the approved delivery time and this will cause your site to feed meals outside of the approved meal service time, please immediately notify your SFSP administrator or area manager. He/she will, in turn, need to notify the state agency if this will cause meals to be served outside of the approved meal service time.

**27. Can we fry foods during summer feeding?**

Yes. Also, to clarify, there is no regulation that prevents any entity participating in the NSLP/SBP and/or the SFSP from frying food items. However, it can be difficult to work fried items into the week's menu when following the NSLP/SBP meal pattern (in the SY and, if applicable, during the SFSP) as this meal pattern has maximums in place for calories, saturated fat, and trans fat. Organizations utilizing these meal patterns must be careful not to exceed the maximum averages allowed for these nutrient standards each week for the age/grade group served. On the other hand, the "SFSP" meal pattern does not contain any calorie or fat weekly maximums. It only requires organizations to offer certain minimum quantities of specified components on all days the program is run, which does make incorporation of fried foods into this menu plan easier.

**28. Regarding the commodities that our SFSP organization will receive, can we let the amount accumulate and use the total at that time (i.e. once a month)?**

You would need to contact LA Department of Agriculture and Forestry, Commodities Program Staff in order to set up any special delivery terms for your organization (i.e. a one-time delivery of all commodities allocated for your program in the current year SFSP). Please refer to the CNP website, SFSP Resource Section for contact information for the commodities program.

**29. If you are giving a child a second plate and you utilize Offer versus Serve, do they have to receive all the components offered or can they choose as few as three items?**

There are no changes in the OVS requirements for second meals than observed when offering first meals. All components must still be “offered” to children coming through the line (minimum of 4 components, 5 choices at lunch and 3 components, 4 choices at breakfast) with the option for the children to leave the line with as few as 3 items at breakfast and as few as 3 components at lunch.

**30. Can sponsors pay rent, utilities, etc. at their site for costs associated with food preparation?**

Yes, a sponsoring organization may allocate money towards items like rent and utilities in their sponsor application budget for the upcoming SFSP so long at the facilities where rent/utility payments are requested for are not “owned” by the SFSP organization itself. The amount charged must also be pro-rated for the months that the facility will be in use for the SFSP only (cannot extend beyond close-out). Please refer to pages 91-92 of the 2015 USDA Administrative Guidance for Sponsors booklet for more information.

**31. If a person is a server, but not involved in food preparation, can they eat a meal for free?**

Yes, any staff involved in the “meal service” at an approved SFSP site is considered a “program” adult. Costs associated with providing “program” adults with a meal are allowable under the SFSP. These meals, of course, must not be claimed as reimbursable 1<sup>st</sup> (and eligible 2<sup>nd</sup>) meals in the monthly claim for reimbursement.

**32. If there is no hand washing sink in the serving area for children to use, is the bathroom an acceptable alternative if it is maybe 25 feet from the seating area?**

Per DHH OPH staff, the hand sink must be accessible to the children without them having to enter the food prep area. In some cases, the restroom hand sink will be allowed for summer feeding sites. This depends on the accessibility of the hand sink and the number of children per lavatory. This is not allowed in school cafeterias, however. See LAC Title 51, Part XVII. Public

Buildings, Schools, and Other Institutes, Chapter 3. §303.C for more detailed information (copy/paste provided below).

*C. [Formerly paragraph 17:024] In all schools and in other special types of institutions with classrooms, hand-washing facilities (for student and staff use before eating) shall be readily accessible in a common area and shall not be further than 50 feet from the lunch room, dining area or cafeteria. Said facility shall be provided with hot and cold running water delivered via a mixing faucet(s) or a mixing valve at a water temperature not to exceed 120°F [utilizing an approved temperature control device(s) as required under LAC 51:XIV.623], soap, and disposable paper towels or mechanical hand-drying devices.*

*AUTHORITY NOTE: Promulgated in accordance with R.S. 40:4(A)(10) and R.S. 40:5(2)(3)(4)(5)(16)(17)(19)(21).*

*HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1391 (June 2002), amended LR 37:2167 (July 2011), amended LR 38:2925 (November 2012).*

*LAC Title 51, Part XVII. Chapter 1. §101. Definitions*

*Readily Accessible—having direct access without the need of removing any panel, door or similar covering of the item described and without requiring the use of portable ladders, chairs, etc.*

For more information, please contact your local DHH inspector or the DHH state office at (225) 342-7688.

**33. If an organization is a CACFP sponsor and adds sites to the CACFP application, do we need to complete a site information sheet for the SFSP?**

Yes, a SFSP site information sheet would need to be completed and submitted to Toya Porter by fax (225-342-3305) or by email ([toya.porter@la.gov](mailto:toya.porter@la.gov)) in order to be considered for that organization under the SFSP. The CACFP and SFSP are managed by different staff at the state office and, therefore, notification should be given to both sections following their set protocol.

**34. If an organization has “year round” permits with their CACFP sites, are additional inspections needed for those sites that are also SFSP sites?**

The sponsoring organization must always notify DHH, prior to the initiation of the current year SFSP, of the proposed SFSP site locations with details (meal services, times, etc.) provided by site. Whether DHH staff will need to come out and perform additional inspections for the SFSP is a determination made by DHH staff. Please note, however, that there is a memo that recently came out regarding “school” sites (participating in the NSLP/SBP) with year-long permits and the exemption in place that allows no further “inspection” in the SFSP. See memo SFS-15-31 Health and Safety Inspection Requirements on the CNP website (direct access available at: <http://tinyurl.com/lvekmsu>) as this would also apply to “at risk” school sites that participate in NSL/SBP. This flexibility does not eliminate the sponsor’s requirements to notify DHH of their anticipated program locations, however.

**35. Please provide clarification on allowable operating costs. Our sponsoring organization does not own the kitchen or administrative sites. We pay rent at both locations. Are rent, utilities, and phone costs all allowable?**

Yes. Please refer to pages 88-89 in the 2015 USDA Administrative Guide for Sponsors booklet for more information on allowable administrative and operating costs in the SFSP.

**36. On page 133, the speaker said that there were no whole grain rich requirements if following the SFSP meal pattern; however, on page 147, whole grain requirements are mentioned.**

**Please clarify. *This question is referring to slides 133 and 147 in the PPT presentation used by LDOE DNS staff.*** That is correct – there are no “weekly” WG-rich requirements when following the SFSP meal pattern (as all PNP, governmental, and university sponsors and some SFA sponsors do) as seen with the current NSLP/SBP meal patterns. The information cited on slide 147 in the LDOE presentation is simply referring to an area that the bread/grains chart has referenced for years; that grains offered in the SFSP must either be “enriched” white products or whole wheat products. If you offer 100% of your grains in the form of ‘enriched’ white products, and at least 1 serving is present at breakfast and at lunch/supper, you are in compliance with the SFSP meal pattern.

**37. Would a facility that is a therapeutic recreational program which helps sharpens skills, enhance communication, increase social skills, and build self-confidence to young adults be an acceptable program to allow those 19 years and older to participate in SFSP?**

In order to be reimbursed for SFSP meals served to children 19 and older, the individual(s) being served must meet the criteria cited on page 11 of the 2015 USDA Administrative Guidance for Sponsors booklet. He/she would have to be determined to have a mental or physical disability (as determined by a state or local educational agency) and would need to participate *during the school year* in a public or private nonprofit school program established for the mentally or physically disabled.

**38. Is the share table still an option with the SFSP?**

This practice is generally *not encouraged* under the SFSP as this increases the risk for possible cross contamination since children have handled the food items prior to placing them on the table for others to select.

**39. If a sponsor has an electronic meal counting system that will be used for the SFSP, will a separate hash mark sheet/system still need to be utilized?**

No. If the sponsor utilizes an electronic point of service (POS) for the SFSP as some school systems choose to do, then the manual hash mark system need not be completed. The sponsor

will just need to assure that children are coded correctly in the software (i.e. all free if utilizing an open, restricted open or closed enrolled site).

**40. Do mobile sites have to have an outdoor shelter? And, if they do not, can we provide a tent?**

No- mobile sites do not have to have an outdoor shelter, although it is encouraged and beneficial when inclement weather is observed. Although the “shelter” is not required, congregate feeding must still occur and proper supervisor must be available to assure that children do not leave the site with their meal (unless otherwise approved by LDOE).

**41. Why can a site not be both an indoor and outdoor site?**

A site ‘could’ allow children to consume meals both inside the facility and outside of the facility (given the choice) so long as 1) DHH is notified of the locations where children will consume meals prior to inspecting and permitting and 2) proper supervision is available to assure that “congregate” feeding is still practiced in both the indoor and outdoor eating areas. Children may not leave the grounds of the facility with a meal unless the sponsor has received “prior” state agency approval for non-congregate feeding.

**42. Is a janitor who works at a SFSP site eligible to receive a reimbursable meal?**

Yes, if he/she assists with meal service for the SFSP (i.e. clean-up of kitchen, trash removal, etc.) then he/she can be considered a “program” adult and receive a meal free of charge. The cost of providing that meal at no charge would be an allowable program expense (covered by SFSP reimbursements received). The meal, however, would not be deemed “reimbursable” as no meals served to adults (program and non-program) can be claimed for reimbursement.

**43. In the SFSP, do the children just come to sites to eat or are you expected to provide some type of activity?**

Some type of educational or enrichment activity is certainly recommended as it helps to draw more children in to the site, thereby, increasing participation in the meal service(s) provided. However, it is not a requirement of the SFSP for open, restricted open, closed-enrolled, migrant or homeless sites. See page 38 of the 2015 USDA Administrative Guidance for Sponsors booklet for more information on enrichment activities and ideas for your SFSP site(s).

**44. How far in advance should prior approval be requested for meals to be served on field trips?**

When possible, please provide a week’s notice to the SFSP coordinator (Shanna Legier) in writing. Email is the preferred method for notifying LDOE ([shanna.legier@la.gov](mailto:shanna.legier@la.gov)); however, you can also fax the request (225-342-3305). Sometimes, there is not always a week’s notice provided to the sponsoring organization by site staff members, so please always be sure to give

at least one day's notice and follow-up by phone if you have not heard back from LDOE staff within 24 hours of providing notice.

**45. What is the deadline for submitting SFSP applications (new sponsors)?**

April 15, 2015 is the deadline for new sponsors to complete the 2015 SFSP application process.

**46. Can a church use the SFSP to provide meals for children 18 and under for weekly bible class ALL year around? Or at all (anytime)?**

A church could serve as a SFSP site, serving meals to children 18 and under, during the "summer" months only. The SFSP may only be utilized when the academic school year is not in session during the summer months.