

Preview of the Healthy Food Certification (HFC) Compliance Survey Questions

School Year 2025-26

The document is a PDF of the entire HFC Compliance Survey including all questions and guidance. HFC districts must complete this survey in Qualtrics.

Note: Depending on the district's responses, the online version of the survey will not include all questions in this PDF version. The HFC Compliance Survey uses skip logic to go to a future point in the survey based on how questions are answered. For example, if the district indicates that they do not sell any foods and beverages in vending machines, the survey skips the questions related to vending machines and goes to the next section.

For more information, visit the “[Annual HFC Documentation](#)” section of the CSDE’s HFC webpage or contact the [HFC coordinator](#) in the CSDE’s Bureau of Child Nutrition Programs, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841. This document is available at https://portal.ct.gov/-/media/sde/nutrition/hfc/doc/preview_hfc_compliance_survey.pdf.

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Healthy Food Certification (HFC) Compliance Survey for School Year 2025-26

Due November 30, 2025

The HFC Compliance Survey addresses the following foods and beverages available to students in **all schools in the district and all recipient public schools** that choose to participate in HFC under the district's interschool agreements:

- all foods available for sale to students separately from reimbursable meals served in the National School Lunch Program (NSLP) and School Breakfast Program (SBP);
- all foods and beverages served in the Afterschool Snack Program (ASP) of the NSLP; and
- all beverages available for sale to students as part of and separately from reimbursable meals, and separately from reimbursable afterschool snacks

This includes all sources of these foods and beverages, such as cafeteria sales, vending machines, school stores, kiosks, concession stands, other school-based enterprises, fundraisers, and any other sources of food and beverage sales to students, e.g., afterschool programs, culinary arts programs, family and consumer sciences classes, adult education programs operated by the board of education (BOE), summer school programs operated by the BOE, and programs that charge a fee for student participation and the fee includes the cost of foods or beverages provided to students, e.g., sports programs, clubs, organizations, and other activities

Before you begin, review the Connecticut State Department of Education's (CSDE) resource, [Guidance for Completing the Healthy Food Certification Compliance Survey](#). This helps you gather the required information to quickly complete this survey.

Who Completes the HFC Compliance Survey

This survey is completed by the district's designated **HFC contact person** in consultation with the appropriate individuals responsible for the district's sources of food and beverage sales to students

(e.g., school food service director, cafeteria managers, culinary arts teachers, family and consumer sciences teachers, athletic directors, parent groups, and individuals who coordinate fundraising activities, school stores, kiosks, other school-based enterprises, vending machines, and any other food or beverage sales to students). The HFC contact person is indicated in section 6A, “HFC District Contact Information,” of the district’s annual HFC Statement in the CSDE’s [Connecticut Online Application and Claiming System for Child Nutrition Programs \(CNP System\)](#).

Survey Logistics

- **Submit only one survey per district:** The HFC contact person and food service director should coordinate to submit one survey for the district. To prevent multiple submissions, the survey allows only one submission from the same computer. Individuals who are responsible for more than one district must use a different computer to complete each district’s HFC Compliance Survey or may email susan.fiore@ct.gov to temporarily unlock the survey for submitting multiple districts
- **Review the guidance:** Each section contains definitions and guidance for the questions in that section. Read this information **before** answering the questions.
- **Navigating the survey:** Use the “NEXT” and “GO BACK” buttons in the blue box at the bottom of the screen to navigate between the questions.
- **Progress bar:** The black bar at the top of the survey shows your progress as you answer each question.
- **Leaving and reentering the survey:** Until you submit the survey, you may quit the survey and return at any time to continue.
- **Submitting the survey:** When you reach the end of the survey, “End of HFC Compliance Survey” will display. Click “NEXT” to submit the survey and a message will appear to indicate that the submission is complete.
- **Correcting a survey after submission:** You cannot edit your answers after the survey is submitted. To correct a form after it is submitted, contact susan.fiore@ct.gov.

Submitting Food and Beverage Lists (Required Only for Certain Districts)

Check to see if your district is listed on the CSDE’s resource, [Districts Required to Submit Lists of Foods and Beverages for Healthy Food Certification Documentation](#).

- **If your district is listed**, you must also submit lists of 1) all foods available for sale to students separately from reimbursable meals; and 2) all foods and beverages served in afterschool

snacks in the ASP; and 3) all beverages available for sale to students as part of and separately from reimbursable meals, and separately from reimbursable afterschool snacks.

- **If your district is not listed**, do not submit these lists of foods and beverages.

The key requirements for submitting the lists are summarized below. Refer to the CSDE's resource, [Guidance for Submitting Lists of Foods and Beverages for Healthy Food Certification Documentation](#), for detailed instructions on completing and submitting these lists.

- **Complete the first page of the appropriate CSDE HFC Documentation Form for each source of food and beverage sales in the district and attach the applicable list of foods and beverages.** For example, use *Form 1: Commercial Foods and Beverages Sold in School Cafeterias* for all commercial foods and beverages sold in the school cafeterias. The CSDE HFC Documentation Forms are available in the "[Annual HFC Documentation](#)" section of the CSDE's HFC webpage.
- **Submit one list for each source of foods and beverages available for sale to students.** Each list must represent all foods and beverages sold from that source in all schools in the district and any district interschool agreements with public schools that have agreed to participate in HFC. For example, if the district has six cafeterias and an interschool agreement with a public school that has one cafeteria, submit one list that includes all foods and beverages sold in all seven cafeterias. If the district has a total of five vending machines in the middle and high schools, submit one list that includes all foods and beverages sold from all five vending machines. Do not submit a separate list of items for each individual school.
- **Each "other source" must be listed on a separate form.** For example, if a district has a culinary program and an afterschool enrichment program, submit one list of foods and beverages for the culinary program and a separate list of foods and beverages for the afterschool enrichment program.
- **Name the document files in this format:** "[District name] HFC List [insert source, e.g., cafeterias, vending, school store, etc.]." For example, "ABC District HFC List Cafeterias" and "ABC District HFC List Vending". In the email subject line, indicate "[District name] HFC Documentation Lists." For example, ABC District HFC Documentation Lists.
- **Email all files to susan.fiore@ct.gov by November 30, 2025.**

Questions

Contact Susan Fiore at susan.fiore@ct.gov.

Starting the Survey

Click "NEXT" in the blue box below.

District Information

School district:

Sponsor agreement number:

This is the **five-digit number** on the district's [online agreement for Child Nutrition Programs](#).

Name of person completing survey: **Note:** This should be the district's designated HFC contact person. The HFC contact person is the person designated by the district as the contact person for HFC. This person is indicated in section 6A, "HFC District Contact Information," of the district's annual HFC Statement in the CSDE's CNP System. For more information, refer to the CSDE's resource, [Responsibilities of District Contact Person for Healthy Food Certification](#).

Title of person completing survey:

Email of person completing survey:

Section 1: Cafeteria Beverage Sales

This section applies to beverages available for sale in all school cafeterias in the district and in recipient public schools under the district's interschool agreements.

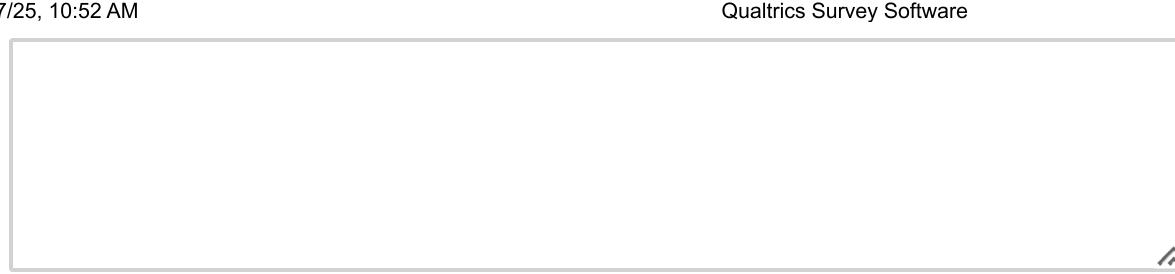
Cafeteria beverage sales: Are any of the beverages below available as a la carte sales to students in school cafeterias?

	Yes	No
Milk	<input type="radio"/>	<input type="radio"/>
Juice	<input type="radio"/>	<input type="radio"/>
Nondairy milk substitutes, e.g., soy milk	<input type="radio"/>	<input type="radio"/>
Water	<input type="radio"/>	<input type="radio"/>
Beverages containing only water and juice	<input type="radio"/>	<input type="radio"/>
Other beverages	<input type="radio"/>	<input type="radio"/>

Cafeteria beverage sales: Is the CSDE's List of Acceptable Foods and Beverages used to determine if all beverages served in reimbursable meals and snack and sold as a la carte sales meet the beverage requirements of state statute?

- Yes
- No

Cafeteria beverage sales: Describe the district's procedure to determine if beverages meet the state beverage requirements.



Section 2: Cafeteria Food Sales

This section applies to commercial products and foods made from scratch available for sale to students separately from reimbursable meals (a la carte) in school cafeterias in the district and in recipient public schools under the district's interschool agreements. The definitions below apply to the questions in this section.

A la carte foods include commercial products and foods made from scratch available for sale to students separately from reimbursable meals.

Commercial products are any commercially prepared foods purchased from food service vendors or stores. Examples include **ready-to-eat foods** (such as snack items like chips, crackers, pretzels, popcorn, snack mixes, ice cream, nuts and seeds, jerky, yogurt, smoothies, and cheese sticks; baked goods like bagels, cookies, granola bars, cereal bars, soft pretzels, muffins, and pancakes; breakfast cereals (e.g., ready-to-eat, granola, and oatmeal); soups; fruits and vegetables with added ingredients; and **foods that require heating or baking after purchasing** (such as entrees sold only a la carte like pizza and chicken nuggets; canned soup; and bake-off frozen cookie dough).

Foods made from scratch include two categories: 1) **foods prepared from ingredients using a standardized recipe** such as entrees, e.g., pizza, chef's salad, chicken nuggets, and sandwiches; soups; cooked grains (like rice or pasta) with added ingredients (e.g., salt, oil, margarine, or butter); vegetables and fruits with added ingredients (e.g., salt, mayonnaise, oil, and butter) such as salad with dressing, potato salad, french fries, and buttered corn; fruit/vegetable smoothies; and baked goods like muffins and cookies; and 2) **foods with ingredients added after purchasing** such as popping popcorn kernels in oil and adding salt; making muffins from a mix and adding butter, oil, and eggs; and adding sprinkles to commercial frozen cookie dough. **Note:** Frozen commercial ready-to-cook foods (such as frozen cookies and rolls baked on site) are not included in this category unless additional ingredients are added to the product,

e.g., adding sprinkles to a frozen sugar cookie or buttering a frozen bake-off roll.

Entrees include three categories of main dish food items: 1) **a combination food of meat/meat alternate and whole grain-rich (WGR) food**, e.g., breakfast egg sandwich on a whole-wheat English muffin, turkey wrap on whole-wheat tortilla, pizza with WGR crust, hamburger on a whole-grain bun and bean burrito with whole corn tortilla; 2) **a combination food of vegetable/fruit and meat/meat alternate**, e.g., chef's salad, fruit and cheese platter, yogurt and fruit parfaits, yogurt and fruit smoothies, baked potato with chili, and chicken vegetable stir-fry; and 3) **a meat/meat alternate alone** (e.g., sausage patty, egg and grilled chicken). The CNS entrees category excludes yogurt, low-fat or reduced fat cheese, nuts, seeds, nut/seed butters and meat snacks, e.g., jerky and meat sticks. These foods must comply with the CNS snacks category.

Foods in school cafeterias: Do any school cafeterias sell foods to students separately from reimbursable meals (a la carte)?

Question Guidance

A "No" answer means the cafeteria only sells reimbursable meals and **never** sells any a la carte foods. For example, students cannot buy an apple, carrot sticks, muffin, or sandwich separately from reimbursable meals. **This is not common in Connecticut schools.**

- Yes
- No

Commercial foods in school cafeterias: Is the CSDE's List of Acceptable Foods and Beverages used to determine if all commercial a la carte foods available for sale in school cafeterias comply with the CNS?

- Yes
- No

Commercial foods in school cafeterias: Describe the district's procedure to determine that all commercial a la carte foods comply with the CNS.

Foods made from scratch in school cafeterias: Are any of the foods made from scratch below available for sale to students separately from reimbursable meals?

	Yes	No
Cookies, cakes, pastries, and other grain-based desserts	<input type="radio"/>	<input type="radio"/>
Baked goods, e.g., muffins, breads, bagels, rolls, pancakes, and waffles	<input type="radio"/>	<input type="radio"/>
Baked goods made using commercial mixes with added ingredients like butter, oil, and eggs, e.g., muffins and cakes	<input type="radio"/>	<input type="radio"/>
Cooked grains (e.g., pasta and rice) with added ingredients like butter, oil, and salt	<input type="radio"/>	<input type="radio"/>
Popcorn popped in oil with or without added salt/butter	<input type="radio"/>	<input type="radio"/>
Vegetables with added ingredients, e.g., potato salad, coleslaw, salad with dressing, vegetables with breading or cheese	<input type="radio"/>	<input type="radio"/>
Fruits with added ingredients, e.g., apple crisp, carrot-pineapple-raisin salad, Waldorf salad	<input type="radio"/>	<input type="radio"/>
Soups, e.g., vegetable, chicken, minestrone, chowder	<input type="radio"/>	<input type="radio"/>
Fruit/vegetable smoothies	<input type="radio"/>	<input type="radio"/>
Entrees, e.g., pizza, chili, sandwiches, yogurt-fruit parfaits	<input type="radio"/>	<input type="radio"/>
Other foods made from scratch	<input type="radio"/>	<input type="radio"/>

Foods made from scratch in school cafeterias: Is the following documentation available for each food made from scratch: 1) a standardized recipe that indicates the serving weight and nutrition information per serving; and 2) the appropriate completed CNS worksheet to indicate that the standardized recipe's serving complies with the CNS?

- Yes
- No
- Not applicable: foods made from scratch are not sold a la carte in school cafeterias

Foods made from scratch in school cafeterias: Describe the district's procedure to determine that all a la carte foods made from scratch comply with the CNS. Indicate what standardized recipes are used, who conducts the nutrient analysis of the standardized recipes, and what nutrient analysis software is used. Indicate how the district determines the serving weight for standardized recipes that do not indicate this information.

A la carte sales of entrees in school cafeterias: When entrees are sold a la carte, are they sold **only during the meal service on the same day** that they are planned and served as part of reimbursable meals?

- Yes
- No
- Not applicable: entrees are not sold a la carte in school cafeterias

End of Cafeteria Sales (Section 1: Cafeteria Beverage Sales and Section 2: Cafeteria Food Sales)

Submitting List of Foods and Beverages for Cafeteria A La Carte Sales

Review the CSDE's resource, [Districts Required to Submit Lists of Foods and Beverages](#). If your district is listed, you must email lists that include all foods and beverages available for sale to students separately from reimbursable meals in all cafeterias in the district and all recipient schools under the district's interschool agreements. This includes one list for all commercial products (use Form 1: Commercial Foods and Beverages Sold in Cafeterias) and one list for all foods made from scratch (use Form 2: Foods Made from Scratch Sold in Cafeterias).

For detailed instructions and guidance, refer to the CSDE's resources, [Instructions for Form 1: Commercial Foods and Beverages Sold in Cafeterias](#) and [Instructions for Form 2: Foods Made from Scratch Sold in Cafeterias](#).

Section 3: Vending Machines

This section applies to all foods and beverages available for sale to students from vending machines anywhere on school premises in the district and in recipient public schools under the district's interschool agreements. This section does not apply to vending machines that are only accessible to school staff, such as a vending machine in the teachers' lounge.

Vending machines: Do any of schools operate vending machines that sell foods or beverages to students?

- Yes
- No

Vending machines: Complete the information below for all vending machines that sell foods and beverages to students in elementary, middle, and high schools. Enter "0" in each box for any grade levels that do not have vending machines.

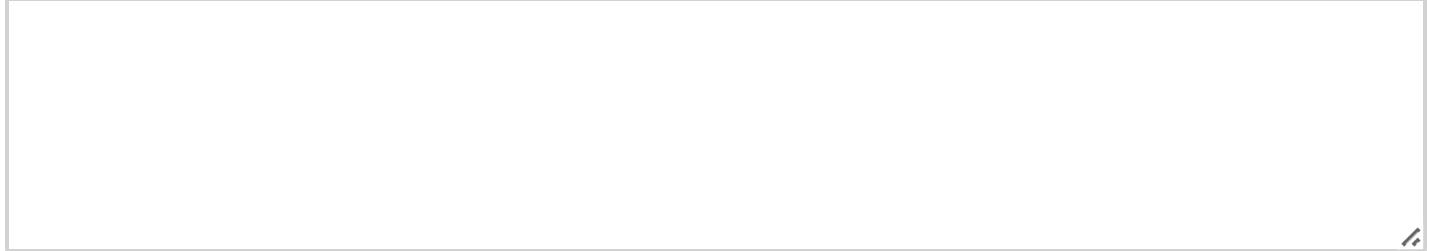
	Number of Machines Selling Only Beverages	Number of Machines Selling Only Foods	Number of Machines Selling Foods and Beverages
Elementary	<input type="text"/>	<input type="text"/>	<input type="text"/>
Middle	<input type="text"/>	<input type="text"/>	<input type="text"/>
High	<input type="text"/>	<input type="text"/>	<input type="text"/>

Commercial beverages in vending machines: Is the CSDE's List of Acceptable Foods and Beverages used to determine if all beverages available for sale to students in vending machines meet the beverage requirements of state statute?

- Yes
- No

- Not applicable: beverages are not sold in any district vending machines

Commercial beverages in vending machines: Describe the district's procedure to determine that all beverages available for sale to students from vending machines meet the state beverage requirements.



Commercial foods in vending machines: Is the CSDE's List of Acceptable Foods and Beverages used to determine if all foods available for sale to students from vending machines comply with the CNS?

- Yes
- No
- Not applicable: foods are not sold in any district vending machines

Commercial foods in vending machines: Describe the district's procedure to determine that all foods available for sale to students from vending machines comply with the CNS.



End of Section 3: Vending Machines

Submitting List of Foods and Beverages for Vending Machines

Review the CSDE's resource, [Districts Required to Submit Lists of Foods and Beverages](#). If your district is listed, you must email a list of all foods and beverages available for sale to students in all vending machines in the district and all vending machines in recipient schools under the district's interschool agreements (use Form 3: Foods and Beverages Sold in Vending Machines).

For detailed instructions and guidance, refer to the CSDE's resource, [Instructions for Form 3: Commercial Foods and Beverages Sold in Vending Machines](#).

Section 4: School Stores, Kiosks and School-Based Enterprises

This section applies to all foods and beverages available for sale to students in school stores in the district and in recipient public schools under the district's interschool agreements. This also includes kiosks and similar school-based enterprises that sell foods and beverages to students. The definitions below apply to the questions in this section.

Commercial foods are any commercially prepared foods purchased from food service vendors or stores. Examples include **ready-to-eat foods** (such as snack items like chips, crackers, pretzels, popcorn, snack mixes, ice cream, nuts and seeds, jerky, yogurt, smoothies, and cheese sticks; baked goods like bagels, cookies, granola bars, cereal bars, soft pretzels, muffins, and pancakes; breakfast cereals; soups; fruits and vegetables); and **foods that require heating or baking after purchasing** (e.g., entrees like pizza, and chicken nuggets; canned soup; and bake-off frozen cookie dough).

Foods made from scratch include two categories: 1) **foods prepared from ingredients using a standardized recipe** such as entrees sold only a la carte (not as part of reimbursable meals) e.g., pizza, chef's salad, lasagna, and sandwiches; soups; cooked grains (such as rice or pasta) with added ingredients, e.g., salt, oil, margarine, or butter; cooked vegetables with added ingredients, e.g., salt and fat; salad with dressing; fruit smoothies; and baked goods such as muffins and cookies; and 2) **foods with ingredients added after purchasing** such as popping popcorn kernels in oil and adding salt; making muffins from a mix and adding butter, oil, and eggs; and adding sprinkles to commercial frozen cookie dough. **Note:** Frozen commercial ready-to-cook foods (such as frozen cookies and rolls baked on site) are not included in this category unless the selling

entity adds additional ingredients to the product, e.g., adding sprinkles to a frozen sugar cookie or buttering a frozen bake-off roll.

School stores: Do any schools operate school stores that sell commercial foods or foods made from scratch or beverages to students?

- Yes
- No

School stores: Complete the information below for all school stores that sell foods and beverages to students in elementary, middle, and high schools. Enter "0" in each box for any grade levels that do not have school stores.

	Number of School Stores Selling Only Beverages	Number of School Stores Selling Only Foods	Number of School Stores Selling Foods and Beverages
Elementary	<input type="text"/>	<input type="text"/>	<input type="text"/>
Middle	<input type="text"/>	<input type="text"/>	<input type="text"/>
High	<input type="text"/>	<input type="text"/>	<input type="text"/>

Commercial beverages in school stores: Is the CSDE's List of Acceptable Foods and Beverages used to determine if all commerical beverages available for sale to students in school stores meet the beverage requirements of state statute?

- Yes
- No

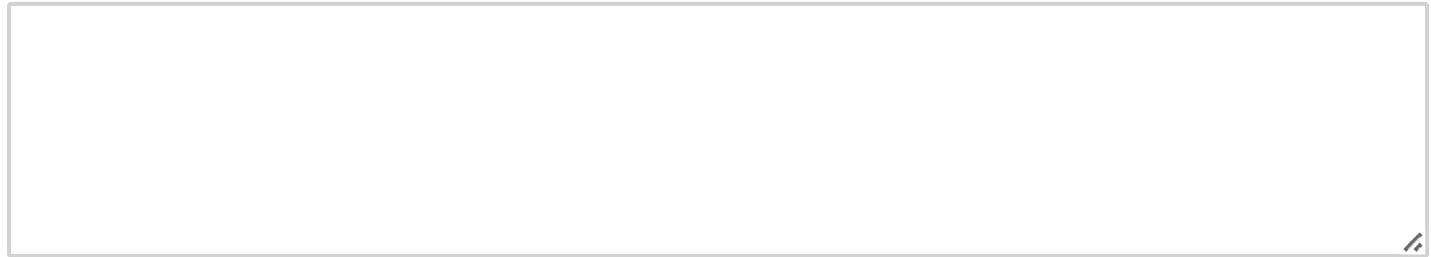
Commercial beverages in school stores: Describe the district's procedure used by the district to determine that all commercial beverages available for sale to students in school stores meet the beverage requirements of state statute.



Commercial foods in school stores: Is the CSDE's List of Acceptable Foods and Beverages used to determine if all commercial foods available for sale to students in school stores comply with the CNS?

- Yes
- No
- Not applicable: commercial foods are not sold in school stores

Commercial foods in school stores: Describe the district's procedure to determine that all commercial foods available for sale to students in school stores comply with the CNS.



Foods made from scratch in school stores: Do any school stores sell foods made from scratch to students?

- Yes
- No

Foods made from scratch in school stores: Is the following documentation available for each food made from scratch: 1) a standardized recipe that indicates the serving

weight and nutrition information per serving; and 2) the appropriate completed CNS worksheet to indicate that the standardized recipe's serving complies with the CNS?

- Yes
- No

Foods made from scratch in school stores: Describe the district's procedure to determine that all foods made from scratch available for sale to students in school stores comply with the CNS. Indicate what standardized recipes are used, who conducts the nutrient analysis of standardized recipes, and what nutrient analysis software is used. Indicate how the district determines the serving weight for standardized recipes that do not indicate this information.

End of Section 4: School Stores

Submitting List of Foods and Beverages for School Stores, Kiosks, and School-Based Enterprises

Review the CSDE's resource, [Districts Required to Submit Lists of Foods and Beverages](#). If your district is listed, you must email a list of all foods and beverages sold to students in all school stores in the district and all school stores in recipient schools under the district's interschool agreements (use Form 4: Foods and Beverages Sold in School Stores, Kiosks, or Other School-based Enterprises).

For detailed instructions and guidance, refer to the CSDE's resource, [Instructions for Form 4: Commercial Foods and Beverages Sold in School Stores](#).

If the school store sells foods made from scratch, use Form 9: Foods Made from Scratch Sold from Other Sources.

Section 5: School Fundraisers

This section applies to all food and beverage fundraisers in the district and in recipient public schools under the district's interschool agreements, that are **not** sales from school cafeterias, vending machines, school stores, or other sources such as afterschool programs and culinary arts programs. The definitions below apply to the questions in this section.

Fundraisers are any activities conducted by any school-related or outside organization or group on school premises, during which money or its equivalent (e.g., coupons, tickets, tokens, and similar items) is exchanged for the purchase of a product in support of the school or school-related activities. This includes any activities that suggest a student donation in exchange for foods and beverages, since funds may be raised as a result. Examples of fundraisers include sales of commercial products (e.g., potato chips and other snack foods, candy bars, cookies, muffins, frozen cookie dough, pies, water, and soft drinks) and sales of foods and beverages made from scratch (e.g., baked goods, popcorn, sandwiches, smoothies, coffee, and hot chocolate). For information on allowable fundraisers, refer to the CSDE's Requirements for Food and Beverage Fundraisers in HFC Public Schools.

Commercial foods are any commercially prepared foods purchased from food service vendors or stores. They include ready-to-eat foods (e.g., ice cream, chips, crackers, cookies, and muffins) and foods that require heating or baking after purchasing (e.g., canned soup, chicken nuggets, and bake-off frozen cookie dough).

Foods made from scratch include two categories: 1) foods prepared from ingredients using a standardized recipe such as entrees sold only a la carte (not as part of reimbursable meals) e.g., pizza, chef's salad, chicken nuggets, and sandwiches; soups; cooked grains (like rice or pasta) with added ingredients (e.g., salt, oil, margarine, or butter); vegetables and fruits with added ingredients (e.g., salt, mayonnaise, oil, and butter) such as salad with dressing, potato salad, french fries, and buttered corn; fruit/vegetable smoothies; and baked goods like muffins and cookies. ; and 2) foods with ingredients added after purchasing such as popping popcorn kernels in oil and adding salt; making muffins from a mix and adding butter, oil, and eggs; and adding sprinkles to commercial frozen cookie dough. **Note:** Frozen commercial ready-to-cook foods (such as frozen cookies and rolls baked on site) are not included in this category unless the selling

entity adds additional ingredients to the product, e.g., adding sprinkles to a frozen sugar cookie or buttering a frozen bake-off roll.

Exempted event means the BOE has voted to allow food and beverage exemptions, and the fundraiser is at the location of an event (an occurrence that involves more than just a regularly scheduled practice, meeting, or extracurricular activity) that occurs after the end of the regular school day or on the weekend. Events involve a gathering of people in a social context, such as sports competitions, awards banquets, school concerts, and theatrical productions. For example, soccer games, school plays, and school debates are events, but soccer practices, play rehearsals, and debate team meetings are not.

Fundraisers: Do any schools conduct any fundraisers that sell foods or beverages?

- Yes
- No

Fundraisers: Do any schools conduct any food/beverage fundraisers where product information is sent home with students, orders and money are brought to school by students, and students bring food/beverage items home to distribute?

- Yes
- No

Are you sure you meant to answer "Yes" to this question?

If students deliver fundraiser orders and money to school and pick up the foods/beverages at school, the fundraiser is selling foods/beverages to students on school premises, and does **not** comply with the HFC requirements. Parents or other adults must pick up the foods/beverages unless the pick-up location is off school premises **or** the board of education allows exemptions and the pick-up is during an event that occurs after the school day or on the weekend. The district's pick-up policy must be clearly indicated on the school's fundraising flier and any written communication regarding the fundraiser.

- If you answered "Yes" in error, use the back button to correct your answer.
- If "Yes" is correct, the district must immediately stop this practice and develop procedures to ensure that parents or other adults pick up the fundraisers. For acceptable procedures, refer to the CSDE's resource, [Requirements for Food and Beverage Fundraisers in HFC Public Schools](#).

Fundraisers: Are all food/beverage fundraisers held only at exempted events occurring after the school day or on the weekend?

Question Guidance:

Exempted event means the BOE has voted to allow food and beverage exemptions and the fundraiser is connected to and at the location of an event (an occurrence that involves more than just a regularly scheduled practice, meeting, or extracurricular activity) that occurs after the end of the regular school day or on the weekend. Events involve a gathering of people in a social context, such as sports competitions, awards banquets, school concerts, and theatrical productions. For example, soccer games, school plays, and school debates are events, but soccer practices, play rehearsals, and debate team meetings are not.

- Yes
- No

Fundraisers: Indicate when other fundraisers of foods and beverages occur.

Commercial beverages for sale from fundraisers: Are any commercial beverages available for sale to students as fundraisers during the school day or outside of exempted events?

Yes No

Commercial beverages for sale from fundraisers: Is the CSDE's List of Acceptable Foods and Beverages used to determine if all beverages available for sale to students as fundraisers during the school day or outside of exempted events meet the state beverage requirements?

 Yes No

Commercial beverages for sale from fundraisers: Describe the district process to determine that all beverages available for sale as fundraisers during the school day or outside of exempted events meet the state beverage requirements.

Commercial foods for sale from fundraisers: Are any commercial foods available for sale to students as fundraisers during the school day or outside of exempted events?

 Yes No

Commercial foods for sale from fundraisers: Is the CSDE's List of Acceptable Foods and Beverages used to determine if all commercial foods available for sale to students as fundraisers during the school day or outside of exempted events comply with the CNS?

 Yes No

Commercial foods for sale from fundraisers: Describe the district's procedure to determine that all commercial foods available for sale as fundraisers during the school day or outside of exempted events comply with the CNS.

Foods made from scratch for sale from fundraisers: Are any foods made from scratch available for sale to students from fundraisers during the school day or outside of exempted events?

- Yes
- No

Foods made from scratch for sale from fundraisers: Is the following documentation available for each food made from scratch: 1) a standardized recipe that indicates the serving weight and nutrition information per serving; and 2) the appropriate completed CNS worksheet to indicate that the standardized recipe's serving complies with the CNS?

- Yes
- No

Foods made from scratch for sale from fundraisers: Describe the district's procedure to determine that all foods made from scratch available for sale to students from fundraisers during the school day or outside of exempted events comply with the CNS. Indicate what recipes are used, who conducts the nutrient analysis of recipes, and what nutrient analysis software is used. Indicate how the district determines the serving weight for standardized recipes that do not indicate this information.

End of Section 5: Fundraisers

Submitting List of Food and Beverage Fundraisers

Review the CSDE's resource, [Districts Required to Submit Lists of Foods and Beverages](#). If your district is listed, review the information below to determine if you are required to submit Form 5: Food and Beverage Fundraisers. For detailed instructions and guidance, refer to the CSDE's resource, [Instructions for Form 5: Food and Beverage Fundraisers](#).

Submit form 5 only if the BOE did not vote to allow food and beverage exemptions or the BOE voted to allow food and beverage exemptions, but fundraisers do not meet the exemption criteria of the state HFC and beverage statutes.

Do not submit form 5 if all of the following apply:

- The BOE voted to allow food and beverage exemptions.
- Fundraisers sell foods and beverages only at exempted events that occur after the school day or on weekends.
- Food fundraisers occur during the school day but the foods comply with the [CNS](#) and the sales comply with the [state competitive foods regulations](#), and [Section 10-221p](#) of the Connecticut General Statutes (C.G.S.).
- Beverage fundraisers occur during the school day but the beverages comply with the state beverage statute (Section 10-221q) and the USDA Smart Snacks nutrition standards (refer to the CSDE's resource, [Allowable Beverages for Connecticut Public Schools](#)), and the sales comply with the [state competitive foods regulations](#).

Section 6: Afterschool Snack Program (ASP)

This section applies to all commercial foods and beverages and foods made from scratch served to students in the USDA's Afterschool Snack Program (ASP) operated in the district and in recipient public schools under the district's interschool agreements. The definitions below apply to the questions in this section.

- **Commercial foods** are any commercially prepared foods purchased from food service vendors or stores. Examples include **ready-to-eat foods** (such as snack items like chips, crackers, pretzels, popcorn, snack mixes, ice cream, nuts and seeds, jerky, yogurt, smoothies, and cheese sticks; baked goods like bagels, cookies, granola bars, cereal bars, soft pretzels, muffins, and pancakes; breakfast cereals; soups; fruits and vegetables); and **foods that require heating or baking after purchasing** (e.g., entrees like pizza, and chicken nuggets; canned soup, and bake-off frozen cookie dough).
- **Foods made from scratch** include two categories: 1) foods prepared from ingredients using a standardized recipe such as entrees like pizza, chef's salad, chicken nuggets, and sandwiches; soups; cooked grains (like rice or pasta) with added ingredients (e.g., salt, oil, margarine, or butter); vegetables and fruits with added ingredients (e.g., salt, mayonnaise, oil, and butter) such as salad with dressing, potato salad, french fries, and buttered corn; fruit/vegetable smoothies; and baked goods like muffins and cookies. ; and 2) foods with ingredients added after purchasing such as popping popcorn kernels in oil and adding salt; making muffins from a mix and adding butter, oil, and eggs; and adding sprinkles to commercial frozen cookie dough. **Note:** Frozen commercial ready-to-cook foods (such as frozen cookies and rolls baked on site) are not included in this category unless the selling entity adds additional ingredients to the product, e.g., adding sprinkles to a frozen sugar cookie or buttering a frozen bake-off roll.

ASP: Is the ASP implemented in any district schools or recipient sites under interschool agreements with public schools?

- Yes
 No

Commercial beverages served in the ASP: Is the CSDE's List of Acceptable Foods and Beverages used to determine if all commercial beverages served in ASP menus meet the state beverage requirements?

- Yes
- No

Commercial beverages served in the ASP: Describe the district's procedure to determine that all commercial beverages served in ASP menus meet the state beverage requirements.

Commercial foods served in the ASP: Is the CSDE's List of Acceptable Foods and Beverages used to determine if all commercial foods served in ASP menus comply with the CNS?

- Yes
- No

Commercial foods served in the ASP: Describe the district's procedure to determine that all commercial foods served in ASP menus comply with the CNS.

Foods made from scratch served in the ASP: Are any of foods made from scratch below served in ASP menus?

	Yes	No
Cookies, cakes, pastries, and other grain-based desserts	<input type="radio"/>	<input type="radio"/>
Baked goods, e.g., muffins, breads, bagels, rolls, pancakes, and waffles	<input type="radio"/>	<input type="radio"/>
Baked goods made using commercial mixes with added ingredients like butter, oil, and eggs, e.g., muffins and cakes	<input type="radio"/>	<input type="radio"/>
Cooked grains (e.g., pasta and rice) with added ingredients like butter, oil, and salt	<input type="radio"/>	<input type="radio"/>
Popcorn popped in oil with or without added salt/butter	<input type="radio"/>	<input type="radio"/>
Vegetables with added ingredients, e.g., potato salad, coleslaw, salad with dressing, vegetables with breading or cheese	<input type="radio"/>	<input type="radio"/>
Fruits with added ingredients, e.g., apple crisp, carrot-pineapple-raisin salad, Waldorf salad	<input type="radio"/>	<input type="radio"/>
Soups, e.g., vegetable, chicken, minestrone, chowder	<input type="radio"/>	<input type="radio"/>
Fruit/vegetable smoothies	<input type="radio"/>	<input type="radio"/>
Entrees, e.g., pizza, chili, sandwiches, yogurt-fruit parfaits	<input type="radio"/>	<input type="radio"/>
Other foods made from scratch	<input type="radio"/>	<input type="radio"/>

Foods made from scratch served in the ASP: Is the following documentation available for each food made from scratch: 1) a standardized recipe that indicates the serving weight and nutrition information per serving; and 2) the appropriate completed CNS worksheet to indicate that the standardized recipe's serving complies with the CNS?

- Yes
- No
- Not applicable: foods made from scratch are not served in ASP menus

Foods made from scratch served in the ASP: Describe the process used by the district to determine that foods made from scratch served in the ASP comply with the CNS. Indicate what recipes are used, who conducts the nutrient analysis of recipes, and what nutrient analysis software is used. Indicate how the district determines the serving weight for standardized recipes that do not indicate this information.

End of Section 6: Afterschool Snack Program (ASP)

Submitting List of Foods and Beverages for the ASP

Review the CSDE's resource, [Districts Required to Submit Lists of Foods and Beverages](#). **If your district is listed**, you must email the CSDE lists that include all foods and beverages served to students in **all ASP sites in the district and all ASP sites in recipient schools under the district's interschool agreements**. This includes one list for all commercial products (use Form 6: Commercial Foods and Beverages Served in the Afterschool Snack Program) and one list for all foods made from scratch (use Form 7: Foods Made from Scratch Served in Afterschool Snack Program).

For detailed instructions and guidance, refer to the CSDE's resources, [Instructions for Form 6: Commercial Foods and Beverages Served in the Afterschool Snack Program](#) and [Instructions for Form 7: Foods Made from Scratch Served in the Afterschool Snack Program](#).

Section 7: Foods and Beverages Sold from Other Sources

This section applies to all commercial foods and beverages and foods made from scratch sold to students from any other sources **not indicated in the previous sections** for cafeterias, vending machines, school stores, fundraisers, and the ASP. Examples of other sources include afterschool programs, culinary arts programs, family and consumer sciences classes, adult education programs operated by the board of education, and summer school programs operated by the board of education. Other sources also include any programs that charge a fee for student participation and the fee includes the cost of foods or beverages provided to students, e.g., sports programs and afterschool programs.

The definitions below apply to the questions in this section.

Commercial foods are any commercially prepared foods purchased from food service vendors or stores. Examples include **ready-to-eat foods** (such as snack items like chips, crackers, pretzels, popcorn, snack mixes, ice cream, nuts and seeds, jerky, yogurt, smoothies, and cheese sticks; baked goods like bagels, cookies, granola bars, cereal bars, soft pretzels, muffins, and pancakes; breakfast cereals; soups; fruits and vegetables); and **foods that require heating or baking after purchasing** (e.g., entrees like pizza and chicken nuggets; canned soup, and bake-off frozen cookie dough).

Foods made from scratch include two categories: 1) **foods prepared from ingredients using a standardized recipe** such as entrees like pizza, chef's salad, chicken nuggets, and sandwiches; soups; cooked grains (like rice or pasta) with added ingredients (e.g., salt, oil, margarine, or butter); vegetables and fruits with added ingredients (e.g., salt, mayonnaise, oil, and butter) such as salad with dressing, potato salad, french fries, and buttered corn; fruit/vegetable smoothies; and baked goods like muffins and cookies; and 2) **foods with ingredients added after purchasing** such as popping popcorn kernels in oil and adding salt; making muffins from a mix and adding butter, oil, and eggs; and adding sprinkles to commercial frozen cookie dough. **Note:** Frozen commercial ready-to-cook foods (such as frozen cookies and rolls baked on site) are not included in this category unless the selling entity adds additional ingredients to the product, e.g., adding sprinkles to a frozen sugar cookie or buttering a frozen bake-off roll.

Commercial beverages sold from other sources: Do any other school organizations or programs sell any commercial beverages to students like water, milk, juice, or any other beverages?

- Yes
- No

Commercial beverages sold from other sources: Select "yes" or "no" to indicate which organizations/programs sell commercial beverages to students.

Adult education programs operated by BOE

- | Yes | No |
|-----------------------|-----------------------|
| <input type="radio"/> | <input type="radio"/> |

	Yes	No
Afterschool enrichment or other programs charging a fee for participation that includes the cost of beverages provided to students	<input type="radio"/>	<input type="radio"/>
Culinary arts programs	<input type="radio"/>	<input type="radio"/>
Family and consumer sciences classes	<input type="radio"/>	<input type="radio"/>
Family resource centers	<input type="radio"/>	<input type="radio"/>
Summer school programs (e.g., enrichment or exploratory) operated by BOE	<input type="radio"/>	<input type="radio"/>
Seamless Summer Option (SSO) and Summer Food Service Program (SFSP) operated by the BOE (applies only to a la carte sales)	<input type="radio"/>	<input type="radio"/>
Sports programs that charge a fee for participation and the fee includes the cost of beverages provided to students	<input type="radio"/>	<input type="radio"/>
Other programs	<input type="radio"/>	<input type="radio"/>

Commercial beverages sold from other sources: Is the CSDE's List of Acceptable Foods and Beverages used to determine if all commercial beverages available for sale to students from other sources meet the state beverage requirements?

- Yes
- No

Commercial beverages sold from other sources: Describe the process used by the district to determine that all commercial beverages available for sale to students from other sources comply with the state beverage requirements.

Foods sold from other sources: Do any other school organizations or programs sell any foods to students?

- Yes
- No

Commercial foods sold from other sources: Do any other school organizations or programs sell any commercial foods to students?

- Yes
- No

Commercial foods sold from other sources: Select "yes" or "no" to indicate which organizations/programs sell commercial foods to students.

	Yes	No
Adult education programs operated by BOE	<input type="radio"/>	<input type="radio"/>
Afterschool enrichment or other programs charging a fee for participation that includes the cost of foods provided to students	<input type="radio"/>	<input type="radio"/>
Culinary arts programs	<input type="radio"/>	<input type="radio"/>
Family and consumer sciences classes	<input type="radio"/>	<input type="radio"/>
Family resource centers	<input type="radio"/>	<input type="radio"/>
Summer school programs (e.g., enrichment or exploratory) operated by BOE	<input type="radio"/>	<input type="radio"/>
Seamless Summer Option (SSO) and Summer Food Service Program (SFSP) operated by the BOE (applies only to a la carte sales)	<input type="radio"/>	<input type="radio"/>
Programs/organizations charging a fee for participation that includes the cost of foods provided to students, e.g., sports programs, clubs, organizations, and other activities.	<input type="radio"/>	<input type="radio"/>
Other programs	<input type="radio"/>	<input type="radio"/>

Commercial foods sold from other sources: Is the CSDE's List of Acceptable Foods and Beverages used to determine if all commercial foods available for sale to students from other sources meet the CNS?

- Yes
- No

Commercial foods sold from other sources: Describe the process used by the district to determine that all commercial foods available for sale to students from other sources comply with the CNS.

Foods made from scratch sold from other sources: Are any of the foods made from scratch below available for sale to students from other school organizations or programs?

	Yes	No
Cookies, cakes, pastries, and other grain-based desserts	<input type="radio"/>	<input type="radio"/>
Baked goods, e.g., muffins, breads, bagels, rolls, pancakes, and waffles	<input type="radio"/>	<input type="radio"/>
Baked goods made using commercial mixes with added ingredients like butter, oil, and eggs, e.g., muffins and cakes	<input type="radio"/>	<input type="radio"/>
Cooked grains such as pasta and rice with added ingredients like butter, oil, and salt	<input type="radio"/>	<input type="radio"/>
Popcorn popped in oil with or without added salt/butter	<input type="radio"/>	<input type="radio"/>
Vegetables with added ingredients, e.g., potato salad, coleslaw, salad with dressing, carrot-raisin salad	<input type="radio"/>	<input type="radio"/>
Fruits with added ingredients, e.g., apple crisp, carrot-pineapple-raisin salad, Waldorf salad	<input type="radio"/>	<input type="radio"/>
Soups, e.g., vegetable, chicken, minestrone, chowder	<input type="radio"/>	<input type="radio"/>
Fruit/vegetable smoothies	<input type="radio"/>	<input type="radio"/>
Entrees, e.g., pizza, chili, sandwiches, yogurt-fruit parfaits	<input type="radio"/>	<input type="radio"/>
Other foods made from scratch	<input type="radio"/>	<input type="radio"/>

Foods made from scratch sold from other sources: Click "yes" or "no" to indicate which organizations/programs sell foods made from scratch to students.

	Yes	No
Adult education programs operated by BOE	<input type="radio"/>	<input type="radio"/>

	Yes	No
Afterschool enrichment or other programs charging a fee for participation that includes the cost of foods provided to students	<input type="radio"/>	<input type="radio"/>
Culinary arts programs	<input type="radio"/>	<input type="radio"/>
Family and consumer sciences classes	<input type="radio"/>	<input type="radio"/>
Family resource centers	<input type="radio"/>	<input type="radio"/>
Summer school programs (e.g., enrichment or exploratory) operated by BOE	<input type="radio"/>	<input type="radio"/>
Seamless Summer Option (SSO) and Summer Food Service Program (SFSP) operated by the BOE (applies only to a la carte sales)	<input type="radio"/>	<input type="radio"/>
Programs/organizations charging a fee for participation that includes the cost of foods provided to students, e.g., sports programs, clubs, organizations, and other activities.	<input type="radio"/>	<input type="radio"/>
Other programs	<input type="radio"/>	<input type="radio"/>

Foods made from scratch sold from other sources: Is the following documentation available for each food made from scratch: 1) a standardized recipe that indicates the serving weight and nutrition information per serving; and 2) the appropriate completed CNS worksheet to indicate that the standardized recipe's serving complies with the CNS?

- Yes
- No

Foods made from scratch sold from other sources: Describe the process used by the district to determine that all foods made from scratch available for sale to students from other sources comply with the CNS. Indicate how the district determines the serving weight for standardized recipes that do not indicate this information.

End of Section 7: Foods and Beverages Sold from Other Sources

Submitting List of Foods and Beverages Sold from Other Sources

If your district sells foods and beverages from other sources, review the CSDE's resource, [Districts Required to Submit Lists of Foods and Beverages](#). If your district is listed, you must email the CSDE a list of all foods and beverages sold to students from all other sources in the district and all other sources in recipient schools under the district's interschool agreements. This includes all commercial products (use Form 8: Commercial Foods and Beverages Sold from Other Sources) and foods made from scratch (use Form 9: Foods Made from Scratch Sold from Other Sources).

For detailed instructions and guidance, refer to the CSDE's resources, [Instructions for Form 8: Commercial Foods and Beverages Sold from Other Sources](#) and [Instructions for Form 9: Foods Made from Scratch Sold from Other Sources](#).

End of HFC Compliance Survey

Your HFC Compliance Survey is complete. Click "NEXT" below to submit your survey.

Note: You cannot go back to edit your answers after the survey is submitted.