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

School Year 2026-27

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

Note: Depending on the district's responses, the online survey version 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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CONNECTICUT
Education

HFC Documentation 2026-27

Connecticut State Department of Education (CSDE) Healthy Food Certification (HFC) Compliance Survey for School Year 2026-27

Due November 30, 2026

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 afterschool snacks.

This includes all sources of these foods and beverages, such as cafeteria a la carte sales, vending machines, school stores, 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.

Who completes the survey: This survey is completed by the district's designated HFC contact person in consultation with the appropriate individuals responsible for each source of the district's food and beverage sales.

Before beginning: Review the CSDE's Guidance for Completing the Healthy Food Certification Compliance Survey. This helps gather the required information to quickly complete this survey.

Submitting Food and Beverage Lists (Required Only for **Certain Districts**): Check to see if the district is listed on the CSDE's resource, Districts Required to Submit Lists of Foods and Beverages for Healthy Food Certification Documentation.

If the district is listed, you must also submit lists of 1) all foods available for sale to students separately from reimbursable meals; 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.

Districts Required to Submit Lists of Foods and Beverages

If the district is not listed, do not submit these lists of foods and beverages. Refer to the CSDE's Guidance for Submitting Lists of Foods and Beverages for Healthy Food Certification Documentation, for detailed instructions on completing and submitting these lists

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

Starting the Survey: Click "NEXT" in the blue box below.

Q2 District Information

Q3 School district:

_____

Q4 Sponsor agreement number:
This is the **five-digit number** on the district's online agreement for Child Nutrition Programs.

_____

Q5 Name of person completing survey:
Note: This survey is completed by the district's designated HFC contact person. The HFC contact person is the person designated by the district as the contact person for HFC. Districts indicate their HFC contact person in section 6A, "HFC District Contact Information," of their 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.

_____

Q6 Title of person completing survey:

_____

Q7 Email of person completing survey:

_____

Districts Required to Submit Lists of Foods and Beverages

Q8 **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.

Q9 **Beverages in School Cafeterias**

Question Guidance: A "No" answer means the cafeteria only sells reimbursable meals and **never** sells any a la carte beverages. For example, students cannot buy milk or juice separately from reimbursable meals. **This is not common in Connecticut schools.**

Do any school cafeterias sell beverages to students separately from reimbursable meals (a la carte)?

- ○ Yes
- ○ No

Skip To: Q13 If Beverages in School Cafeterias Question Guidance: A "No" answer means the cafeteria only sells re... = No

Skip To: Q13 If Beverages in School Cafeterias Question Guidance: A "No" answer means the cafeteria only sells re... = No

Districts Required to Submit Lists of Foods and Beverages

Q10 **Cafeteria beverage sales:** Indicate all beverages that are available as a la carte sales to students in school cafeterias.

- [ ] Milk
- [ ] 100% juice
- [ ] Nondairy milk substitutes, e.g., fortified soy milk
- [ ] Water
- [ ] Beverages containing only water and juice (some portion of 100% juice mixed with water), e.g., Izze Flavored Juice Beverage
- [ ] Other beverages (specify): _____

Q11 **Compliance of commercial beverages in cafeterias:** Is the CSDE's List of Acceptable Foods and Beverages used to determine if all beverages served in reimbursable meals and snacks and sold as a la carte sales meet the beverage requirements of state statute?

- ○ Yes
- ○ No

Skip To: Q13 If Compliance of commercial beverages in cafeterias: Is the CSDE's List of Acceptable Foods and Beve... = Yes

Q12 **Documenting compliance of commercial beverages in cafeterias:** Describe the district's procedure to determine if beverages meet the state beverage requirements.

_____

Q13 **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 school cafeterias in recipient public schools under the district's interschool agreements. A la carte food sales include commercial food products and foods made from scratch available for sale to students separately from reimbursable meals.

Q14 **Foods in School Cafeterias**

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.**

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

- ○ Yes
- ○ No

Skip To: Q26 If Foods in School Cafeterias Question Guidance: A "No" answer means the cafeteria only sells reimbu... = No

Q15 **Compliance of commercial foods in school cafeterias:** Is the CSDE's List of Acceptable Foods and Beverages used to determine if all commercial foods available for a la carte sales in school cafeterias comply with the CNS?

- ○ Yes
- ○ No
- ○ Not applicable: The cafeterias do not sell commercial foods a la carte (3)

Skip To: Q19 If Compliance of commercial foods in school cafeterias: Is the CSDE's List of Acceptable Foods and B... = Yes

Q16 **Documenting compliance of commercial foods in school cafeterias:** Describe the district's procedure to determine that all commercial a la carte foods comply with the CNS.

Districts Required to Submit Lists of Foods and Beverages

Q17 **Commercial a la carte foods sold with accompaniments in school cafeterias**

Question Guidance: Commercial food products must be evaluated for CNS compliance based on the serving including any added accompaniments. Accompaniments are foods that accompany another food item, such as butter, cream cheese, syrup, ketchup, mustard, mayonnaise, and salad dressing.

Are any commercial a la carte foods sold with accompaniments? Examples: Butter with muffins, cream cheese with bagels, syrup with pancakes, and ketchup with french fries.

- ○ Yes
- ○ No

Skip To: Q19 If Commercial a la carte foods sold with accompaniments in school cafeterias Question Guidance: Comm... = No

Q18 **District documentation process for commercial food products sold with accompaniments in school cafeterias:** Describe the district's procedure to determine that the serving of the commercial food product with its accompaniments complies with the CNS.

_____

Districts Required to Submit Lists of Foods and Beverages

Q19 **Foods made from scratch in school cafeterias:** Check all foods made from scratch that are available for sale to students **separately** from reimbursable meals (a la carte sales). **Do not check any foods that are only sold as part of reimbursable meals. Note:** If the school cafeterias do **not** sell any a la carte foods made from scratch, **check the last box only**.

- ☐ Cookies, cakes, pastries, and other grain-based desserts - sold a la carte
- ☐ Baked goods, e.g., muffins, breads, bagels, rolls, pancakes, and waffles - sold a la carte
- ☐ Baked goods made using commercial mixes and adding ingredients like butter, oil, and eggs (such as muffins, cakes, and pancakes) - sold a la carte
- ☐ Cooked grains (e.g., pasta and rice) with added ingredients like butter, oil, and salt - sold a la carte
- ☐ Popcorn popped in oil with or without added salt/butter - sold a la carte
- ☐ Vegetables with added ingredients, e.g., potato salad, mashed potatoes with butter, coleslaw, salad with dressing, and vegetables with breading or cheese - sold a la carte
- ☐ Fruits with added ingredients, e.g., apple crisp, carrot-pineapple-raisin salad, and Waldorf salad - sold a la carte
- ☐ Soups, e.g., vegetable, chicken, minestrone, and chowder - sold a la carte
- ☐ Smoothies made with yogurt and fruits/vegetables/juice - sold a la carte (do not check this box if the smoothies are sold a la carte during the meal service on the same day they are sold as part of reimbursable meals)
- ☐ Smoothies made with only fruits/vegetables/juice - sold a la carte
- ☐ Entrees, e.g., pizza, chili, sandwiches, yogurt-fruit parfaits - sold a la carte (do not check this box if the entrees are sold a la carte during the meal service on the same day they are sold as part of reimbursable meals)
- ☐ Other foods made from scratch - sold a la carte (specify): _____
- ☐ None of the above: The school cafeterias do not sell any a la carte foods made from scratch.

Districts Required to Submit Lists of Foods and Beverages

Q20 **Documentation for foods made from scratch sold a la carte 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 with its accompaniments complies with the CNS?

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

Skip To: Q22 If Documentation for foods made from scratch sold a la carte in school cafeterias: Is the following... = Yes

Skip To: Q22 If Documentation for foods made from scratch sold a la carte in school cafeterias: Is the following... = Not applicable: Foods made from scratch are not sold a la carte in school cafeterias

Q21 **District documentation process for a la carte 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.

_____

Q22 **A La Carte Sales of Entrees in School Cafeterias**

Question Guidance: The CNS defines entrees as 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). Entrees do not include 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. For more information on the CNS entree requirements, refer to the CSDE's resource, Requirements for Cafeteria Entrees Sold A La Carte in Schools Participating in Healthy Food Certification.

Check all statements below that apply to a la carte sales of entrees in school cafeterias, i.e., entrees sold separately from reimbursable meals.

- ☐ Cafeteria a la carte sales include commercially prepared entrees, e.g., frozen pizza, chicken nuggets, and hamburgers.
- ☐ Cafeteria a la carte sales include entrees made from scratch, e.g., lasagna, sandwiches, and yogurt-fruit parfaits.
- ☐ Cafeteria a la carte sale do not include entrees, i.e., students cannot buy entrees separately from the reimbursable meals.

Skip To: Q24 If A La Carte Sales of Entrees in School Cafeterias Question Guidance: The CNS defines entrees as... = Cafeteria a la carte sale do not include entrees, i.e., students cannot buy entrees separately from the reimbursable meals.

Q23 **How A La Carte Entrees are Sold in School Cafeterias**

Check all statements below that apply to a la carte sales of entrees in school cafeterias, i.e., entrees sold separately from reimbursable meals.

- [ ] A la carte entrees are only sold during the meal service on the same day they are planned and served as part of reimbursable meals. Example: Pizza is part of the reimbursable meal and students can also buy it a la carte during the same meal service.
- [ ] A la carte entrees are sold when they are not planned and served as part of reimbursable meals. Example: Pizza is sold a la carte when it is not part of the reimbursable meal.

Q24 **Cafeteria Compliance with Section 10-221p of the Connecticut General Statutes: Nutritious and Low-fat Foods**

Question Guidance: Section 10-221p of the Connecticut General Statutes requires that whenever foods are available for sale to students during the school day, nutritious and low-fat foods must also be available for sale at the same time, either at the location of the food sales or elsewhere in the school. The statute defines “nutritious and low-fat foods” as low-fat dairy foods (such as low-fat cheese and low-fat or nonfat yogurt) and fresh or dried fruit. Low-fat milk is a beverage and does not meet the statutory requirements for low-fat dairy products. For more information, refer to page 21 of the CSDE’s resource, Requirements for Competitive Foods in HFC Public Schools.

Does the cafeteria sell low-fat dairy foods and/or fresh/dried fruit when other a la carte foods are being sold?

- ○ Yes
- ○ No
- ○ No, but low-fat dairy foods and/or fresh/dried fruit are sold elsewhere on school premises at the same time as the cafeteria a la carte food sales. Indicate where low-fat dairy foods and/or fresh/dried fruit are sold:

_____

Districts Required to Submit Lists of Foods and Beverages

Q25 **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 the district is listed, 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.

Q26 **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.

Q27 **Vending machines:** Do any schools operate vending machines that sell foods or beverages to students?

- ○ Yes
- ○ No

Skip To: Q44 If Vending machines: Do any schools operate vending machines that sell foods or beverages to students? = No

Districts Required to Submit Lists of Foods and Beverages

Q28 **Vending Machine Operations**

Indicate how vending machines operate in the district.

- ○ The vending machines are stocked and operated by the district.
- ○ The vending machines are stocked and operated by a vending company (specify name of company): _____

Q29 **Person responsible:** Who is responsible for ordering/purchasing foods and beverages for all district vending machines?

Name: _____

Q30 Email:_____

Q31 **Number of 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.

Type of School	Number of Vending Machines Selling **Only Beverages**	Number of Vending Machines Selling **Only Foods**	Number of Vending Machines Selling **Foods and Beverages**
Elementary			
Middle			
High			

Districts Required to Submit Lists of Foods and Beverages

Q32 **Compliance of 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

Skip To: Q34 If Compliance of commercial beverages in vending machines: Is the CSDE's List of Acceptable Foods an... = Yes

Skip To: Q33 If Compliance of commercial beverages in vending machines: Is the CSDE's List of Acceptable Foods an... = No

Skip To: Q34 If Compliance of commercial beverages in vending machines: Is the CSDE's List of

Q33 **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.

Q34 **Compliance of 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

Skip To: Q36 If Compliance of commercial foods in vending machines: Is the CSDE's List of Acceptable Foods and Be... = Yes

Skip To: Q40 If Compliance of commercial foods in vending machines: Is the CSDE's List of Acceptable Foods and Be... = Not applicable: foods are not sold in any district vending machines

Q35 **Documenting compliance of 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.

Q36 **Foods Made from Scratch Sold in Vending Machines**

Question Guidance: 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.

Do any schools operate vending machines that sell foods made from scratch to students?

- ○ Yes
- ○ No

Skip To: Q40 If Foods Made from Scratch Sold in Vending Machines Question Guidance: Foods made from scratch inclu... = No

Districts Required to Submit Lists of Foods and Beverages

Q37 **Foods made from scratch sold from vending machines:** Indicate all foods made from scratch available for sale to students from vending machines.

- [ ] Cookies, cakes, pastries, and other grain-based desserts
- [ ] Baked goods, e.g., muffins, breads, bagels, rolls, pancakes, and waffles
- [ ] Baked goods made using commercial mixes and adding ingredients like butter, oil, and eggs (such as muffins, cakes, and pancakes)
- [ ] Cooked grains (e.g., pasta and rice) with added ingredients like butter, oil, and salt
- [ ] Popcorn popped in oil with or without added salt/butter
- [ ] Vegetables with added ingredients, e.g., potato salad, mashed potatoes with butter, coleslaw, salad with dressing, and vegetables with breading or cheese
- [ ] Fruits with added ingredients, e.g., apple crisp, carrot-pineapple-raisin salad, Waldorf salad
- [ ] Soups, e.g., vegetable, chicken, minestrone, chowder
- [ ] Smoothies made with yogurt and fruits/vegetables/juice
- [ ] Smoothies made with only fruits/vegetables/juice
- [ ] Entrees, e.g., pizza, chili, sandwiches, yogurt-fruit parfaits
- [ ] Other foods made from scratch (specify): _____

Q38 **Documentation for foods made from scratch sold in vending machines:** 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 with its accompaniments complies with the CNS?

- ○ Yes
- ○ No

Skip To: Q40 If Documentation for foods made from scratch sold in vending machines: Is the following documentati... = Yes

Districts Required to Submit Lists of Foods and Beverages

Q39 **Documenting compliance of foods made from scratch sold in vending machines:** Describe the process used by the district to determine that foods made from scratch sold in vending machines 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.

Q40 **Vending Machine Compliance with Section 10-215b-23 of the Regulations of Connecticut State Agencies: Competitive Foods**

Question Guidance: Section 10-215b-23 of the Regulations of Connecticut State Agencies requires that the gross income from all foods and beverages sold to students anywhere on school premises from 30 minutes before up through 30 minutes after the operation of any Child Nutrition Programs (CNPs) must accrue to the nonprofit school food service account. The CNPs include the National School Lunch Program (NSLP), School Breakfast Program (SBP), Afterschool Snack Program (ASP) of the NSLP, Seamless Summer Option (SSO) of the NSLP, Special Milk Program (SMP), Fresh Fruit and Vegetable Program (FFVP), Child and Adult Care Food Program (CACFP) At-risk Afterschool Meals operated in schools, and Summer Food Service Program (SFSP) operated in schools.

Do any district vending machines operate from 30 minutes before up through 30 minutes after the operation of any CNPs?

- ○ Yes
- ○ No

Skip To: Q42 If Vending Machine Compliance with Section 10-215b-23 of the Regulations of Connecticut State Agenci... = No

Q41 **Vending Machine Compliance with Section 10-215b-23 of the Regulations of Connecticut State Agencies: Competitive Foods**

During the period of 30 minutes before up through 30 minutes after the operation of any USDA CNPs, does the gross vending machine income accrue to the nonprofit school food service account?

- ○ Yes
- ○ No

Q42 **Vending Machine Compliance with Section 10-221p of the Connecticut General Statutes: Nutritious and Low-fat Foods**

Question Guidance: Section 10-221p of the Connecticut General Statutes requires that whenever foods are available for sale to students during the school day, nutritious and low-fat foods must also be available for sale at the same time, either at the location of the food sales or elsewhere in the school. The statute defines "nutritious and low-fat foods" as low-fat dairy foods (such as low-fat cheese and low-fat or nonfat yogurt) and fresh or dried fruit. Low-fat milk is a beverage and does not meet the statutory requirements for low-fat dairy products. For more information, refer to page 21 of the CSDE's resource, Requirements for Competitive Foods in HFC Public Schools.

Do vending machines that operate during the school day also sell low-fat dairy foods and fresh or dried fruits?

- ○ Yes
- ○ No
- ○ No, but low-fat dairy foods and/or fresh/dried fruits are sold elsewhere on school premises at the same time as the vending machines operate. Indicate where low-fat dairy foods and/or fresh/dried fruits are sold:

  _____

Q43 **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 the district is listed, 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.

Districts Required to Submit Lists of Foods and Beverages

Q44 **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.

Q45 **School stores:** Do any schools operate school stores that sell commercial foods or foods made from scratch or beverages to students?

- ○ Yes
- ○ No

Skip To: Q60 If School stores: Do any schools operate school stores that sell commercial foods or foods made from... = No

Q46 **Number of 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.

Type of School	Number of School Stores Selling **Only Beverages**	Number of School Stores Selling **Only Foods**	Number of School Stores Selling **Foods and Beverages**
Elementary			
Middle			
High			

Q47 **Compliance of commercial beverages in school stores:** Is the CSDE's List of Acceptable Foods and Beverages used to determine if all commercial beverages available for sale to students in school stores meet the beverage requirements of state statute?

- ○ Yes
- ○ No

Skip To: Q49 If Compliance of commercial beverages in school stores: Is the CSDE's List of Acceptable Foods and B... = Yes

Districts Required to Submit Lists of Foods and Beverages

Q48 **Documenting compliance of 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.

Q49 **Compliance of 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

Skip To: Q53 If Compliance of commercial foods in school stores: Is the CSDE's List of Acceptable Foods and Bever... = Not applicable: commercial foods are not sold in school stores

Skip To: Q53 If Compliance of commercial foods in school stores: Is the CSDE's List of Acceptable Foods and Bever... = Yes

Q50 **Documenting compliance of 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.

Q51 **Commercial Foods Sold with Accompaniments in School Stores**

Question Guidance: Commercial food products must be evaluated for CNS compliance based on the serving including any added accompaniments. Accompaniments are foods that accompany another food item, such as butter, cream cheese, syrup, ketchup, mustard, mayonnaise, and salad dressing.

Are any commercial foods sold with accompaniments? Examples: Butter with muffins, cream cheese with bagels, and salsa with chips.

- ○ Yes
- ○ No

Skip To: Q53 If Commercial Foods Sold with Accompaniments in School Stores Question Guidance: Commercial food pro... = No

Q52 **Documenting compliance of commercial food products sold with accompaniments:** Describe the school store's procedure to determine that the serving of the commercial food product with its accompaniments complies with the CNS.

Q53 **Foods Made from Scratch Sold in School Stores**

Question Guidance: 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.

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

- ○ Yes
- ○ No

Skip To: Q56 If Foods Made from Scratch Sold in School Stores Question Guidance: Foods made from scratch include... = No

Q54 **Documentation for foods made from scratch sold 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 with its accompaniments complies with the CNS?

- ○ Yes
- ○ No

Skip To: Q56 If Documentation for foods made from scratch sold in school stores: Is the following documentation a... = Yes

Districts Required to Submit Lists of Foods and Beverages

Q55 **District documentation process for foods made from scratch sold 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.

Q56 **School Store Compliance with Section 10-215b-23 of the Regulations of Connecticut State Agencies: Competitive Foods**

Question Guidance: Section 10-215b-23 of the Regulations of Connecticut State Agencies requires that the gross income from all foods and beverages sold to students anywhere on school premises from 30 minutes before up through 30 minutes after the operation of any Child Nutrition Programs (CNPs) must accrue to the nonprofit school food service account. The CNPs include the National School Lunch Program (NSLP), School Breakfast Program (SBP), Afterschool Snack Program (ASP) of the NSLP, Seamless Summer Option (SSO) of the NSLP, Special Milk Program (SMP), Fresh Fruit and Vegetable Program (FFVP), Child and Adult Care Food Program (CACFP) At-risk Afterschool Meals operated in schools, and Summer Food Service Program (SFSP) operated in schools.

Do any school stores operate from 30 minutes before up through 30 minutes after the operation of any CNPs?

- ○ Yes
- ○ No

Skip To: Q58 If School Store Compliance with Section 10-215b-23 of the Regulations of Connecticut State Agencies:... =

Districts Required to Submit Lists of Foods and Beverages

Q57 **School Store Compliance with Section 10-215b-23 of the Regulations of Connecticut State Agencies: Competitive Foods**

During the period of 30 minutes before up through 30 minutes after the operation of any USDA CNPs, does the gross school store income accrue to the nonprofit school food service account?

- ○ Yes
- ○ No

Q58 **School Store Compliance with Section 10-221p of the Connecticut General Statutes: Nutritious and Low-fat Foods**

Question Guidance: Section 10-221p of the Connecticut General Statutes requires that whenever foods are available for sale to students during the school day, nutritious and low-fat foods must also be available for sale at the same time, either at the location of the food sales or elsewhere in the school. The statute defines "nutritious and low-fat foods" as low-fat dairy foods (such as low-fat cheese and low-fat or nonfat yogurt) and fresh or dried fruit. Low-fat milk is a beverage and does not meet the statutory requirements for low-fat dairy products. For more information, refer to page 21 of the CSDE's resource, Requirements for Competitive Foods in HFC Public Schools.

Do school stores that operate during the school day also sell low-fat dairy foods and fresh or dried fruits?

- ○ Yes
- ○ No
- ○ No, but low-fat dairy foods and/or fresh/dried fruits are sold elsewhere on school premises at the same time that the school stores operate. Indicate where low-fat dairy foods and/or fresh/dried fruits are sold:

_____

Q59 **End of Section 4: School Stores**

Submitting list of foods and beverages for school stores: Review the CSDE's resource, Districts Required to Submit Lists of Foods and Beverages. If the district is listed, 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 (refer to Instructions for Form 9: Foods Made from Scratch Sold from Other Sources).

Districts Required to Submit Lists of Foods and Beverages

Q60 **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. **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 resource, Requirements for Food and Beverage Fundraisers in HFC Public Schools.

Q61 **Fundraisers:** Do any schools conduct fundraisers that sell foods or beverages?

- ○ Yes
- ○ No

Skip To: Q85 If Fundraisers: Do any schools conduct fundraisers that sell foods or beverages? = No

Q62 **Fundraisers:** Do any schools conduct food/beverage fundraisers where students sell foods/beverages off school premises, bring the orders and money to school, then bring the foods/beverages home to distribute to customers?

- ○ Yes
- ○ No

Skip To: Q65 If Fundraisers: Do any schools conduct food/beverage fundraisers where students sell foods/beverages... = No

Districts Required to Submit Lists of Foods and Beverages

Q63 **This type of fundraiser is not allowed.** 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 "Yes" is incorrect**, use the back button to correct the 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.

Q64 **Fundraiser Beverage Orders on School Premises:** Do all beverages ordered from these fundraisers comply with the state beverage statute (C.G.S. Section 10-221q) and the USDA's Smart Snacks beverage standards?

- ○ Yes
- ○ No
- ○ Not applicable: Fundraiser orders do not include beverages.

Q65 **District Fundraising Procedures:** Does the district have a written policy and/or written procedures to communicate the requirements for fundraisers?

- ○ Yes, provide link: _____
- ○ No

Skip To: Q67 If District Fundraising Procedures: Does the district have a written policy and/or written procedure... = Yes, provide link:

Q66 **Communicating District Fundraising Procedures:** Indicate how the district communicates the fundraiser requirements to everyone who coordinates fundraisers, e.g., student organizations, staff, and outside fundraiser groups.

_____

Districts Required to Submit Lists of Foods and Beverages

Q67 **Fundraiser Approval:** Does the district require prior approval for all fundraisers?

- ○ Yes
- ○ No

Skip To: Q69 If Fundraiser Approval: Does the district require prior approval for all fundraisers? = Yes

Q68 **Fundraiser Compliance:** Indicate below how the district determines that each fundraiser complies with all state and federal requirements before selling foods/beverages to students.

Q69 **Fundraisers at Exempted Events**

Question Guidance: Exempted events 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.

Are all food/beverage fundraisers on school premises held only at exempted events that occur after the school day or on the weekend?

- ○ Yes
- ○ No

Skip To: Q71 If Fundraisers at Exempted Events Question Guidance: Exempted events means the BOE has voted to allo... = Yes

Q70 **Fundraisers not at exempted events:** Indicate when other fundraisers of foods and beverages occur.

Districts Required to Submit Lists of Foods and Beverages

Q71 **Fundraisers During the School Day**

Question Guidance: The “school day” is the period from the midnight before to 30 minutes after the end of the official school day. For example, if school ends at 3:00 p.m., the school day is from midnight to 3:30 p.m. A summer school program operated by the board of education or school governing authority (BOE) is part of the regular school day

Do any food/beverage fundraisers occur on school premises during the school day? **Note:** This includes 1) sales of foods/beverages; 2) student orders for foods/beverages they will receive later; and 3) student purchases of tickets that can be exchanged for foods/beverages.

- ○ Yes
- ○ No

Skip To: Q84 If Fundraisers During the School Day Question Guidance: The “school day” is the period from the midn... = No

Q72 **Compliance of commercial beverages for sale from fundraisers:** Are any commercial beverages available for sale to students as fundraisers during the school day?

- ○ Yes
- ○ No

Skip To: Q75 If Compliance of commercial beverages for sale from fundraisers: Are any commercial beverages availa... = No

Q73 **Documentation for 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 meet the state beverage requirements?

- ○ Yes
- ○ No

Skip To: Q75 If Documentation for commercial beverages for sale from fundraisers: Is the CSDE’s List of Acceptab... = Yes

Q74 **District documentation process for commercial beverages for sale from fundraisers:** Describe the district process to determine that all beverages available for sale as fundraisers during the school day meet the state beverage requirements.

Districts Required to Submit Lists of Foods and Beverages

Q75 **Compliance of commercial foods for sale from fundraisers:** Are any commercial foods available for sale to students as fundraisers during the school day?

- ○ Yes
- ○ No

Skip To: Q78 If Compliance of commercial foods for sale from fundraisers: Are any commercial foods available for... = No

Q76 **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 comply with the CNS?

- ○ Yes
- ○ No

Skip To: Q78 If Commercial foods for sale from fundraisers: Is the CSDE's List of Acceptable Foods and Beverages... = Yes

Q77 **Documentation for 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 comply with the CNS.

_____

Districts Required to Submit Lists of Foods and Beverages

Q78 **Foods Made from Scratch for Sale from Fundraisers**

Question Guidance: 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.

Are any foods made from scratch available for sale to students from fundraisers during the school day?

- ○ Yes
- ○ No

Skip To: Q81 If Foods Made from Scratch for Sale from Fundraisers Question Guidance: Foods made from scratch in... = No

Q79 **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 with its accompaniments complies with the CNS?

- ○ Yes
- ○ No

Skip To: Q81 If Foods made from scratch for sale from fundraisers: Is the following documentation available for e... = Yes

Districts Required to Submit Lists of Foods and Beverages

Q80 **District documentation process for fundraiser foods made from scratch:** Describe the district's procedure to determine that all foods made from scratch available for sale to students from fundraisers during the school day 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.

Q81 **Fundraiser Compliance with Section 10-215b-23 of the Regulations of Connecticut State Agencies: Competitive Foods**

Question Guidance: Section 10-215b-23 of the Regulations of Connecticut State Agencies requires that the gross income from all foods and beverages sold to students anywhere on school premises from 30 minutes before up through 30 minutes after the operation of any Child Nutrition Programs (CNPs) must accrue to the nonprofit school food service account. The CNPs include the National School Lunch Program (NSLP), School Breakfast Program (SBP), Afterschool Snack Program (ASP) of the NSLP, Seamless Summer Option (SSO) of the NSLP, Special Milk Program (SMP), Fresh Fruit and Vegetable Program (FFVP), Child and Adult Care Food Program (CACFP) At-risk Afterschool Meals operated in schools, and Summer Food Service Program (SFSP) operated in schools.

Do any fundraisers occur 30 minutes before up through 30 minutes after the operation of any CNPs?

- ○ Yes
- ○ No

Skip To: Q83 If Fundraiser Compliance with Section 10-215b-23 of the Regulations of Connecticut State Agencies: C... = No

Q82 **Fundraiser Compliance with Section 10-215b-23 of the Regulations of Connecticut State Agencies: Competitive Foods**

During the period of 30 minutes before up through 30 minutes after the operation of any CNPs, does the gross fundraiser income accrue to the nonprofit school food service account?

- ○ Yes
- ○ No

Districts Required to Submit Lists of Foods and Beverages

Q83 **Fundraiser Compliance with Section 10-221p of the Connecticut General Statutes: Nutritious and Low-fat Foods**

Question Guidance: Section 10-221p of the Connecticut General Statutes requires that whenever foods are available for sale to students during the school day, nutritious and low-fat foods must also be available for sale at the same time, either at the location of the food sales or elsewhere in the school. The statute defines "nutritious and low-fat foods" as low-fat dairy foods (such as low-fat cheese and low-fat or nonfat yogurt) and fresh or dried fruit. Low-fat milk is a beverage and does not meet the statutory requirements for low-fat dairy products. For more information, refer to page 21 of the CSDE's resource, Requirements for Competitive Foods in HFC Public Schools.

Do food fundraisers held during the school day also sell low-fat dairy foods and/or fresh or dried fruits at the same time that the other fundraiser foods are being sold?

- ○ Yes
- ○ No
- ○ No, but low-fat dairy foods and/or fresh/dried fruit are sold elsewhere on school premises at the same time as the fundraiser sales. Indicate where low-fat dairy foods and/or fresh/dried fruit are sold:

_____

Districts Required to Submit Lists of Foods and Beverages

Q84 **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 the 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 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.

Districts Required to Submit Lists of Foods and Beverages

Q85 **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.

Q86 **Afterschool Snack Program (ASP):** Is the ASP implemented in any district schools or recipient sites under interschool agreements with public schools?

- ○ Yes
- ○ No

Skip To: Q96 If Afterschool Snack Program (ASP): Is the ASP implemented in any district schools or recipient site... = No

Q87 **Compliance of 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

Skip To: Q89 If Compliance of commercial beverages served in the ASP: Is the CSDE's List of Acceptable Foods and... = Yes

Q88 **Documenting compliance of 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.

_____

Q89 **Compliance of 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

Skip To: Q91 If Compliance of commercial foods served in the ASP: Is the CSDE's List of Acceptable Foods and Beve... = Yes

Districts Required to Submit Lists of Foods and Beverages

Q90 **Documenting compliance of 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.

Q91 **Foods made from scratch served in the ASP**

Question Guidance: 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.

Are any foods made from scratch served in ASP menus?

- ○ Yes
- ○ No

Skip To: Q95 If Foods made from scratch served in the ASP Question Guidance: Foods made from scratch include tw... = No

Districts Required to Submit Lists of Foods and Beverages

Q92 **Foods made from scratch served in the ASP:** Indicate all foods made from scratch served in ASP menus.

- ☐ Cookies, cakes, pastries, and other grain-based desserts
- ☐ Baked goods, e.g., muffins, breads, bagels, rolls, pancakes, and waffles
- ☐ Baked goods made using commercial mixes and adding ingredients like butter, oil, and eggs (such as muffins, cakes, and pancakes)
- ☐ Cooked grains (e.g., pasta and rice) with added ingredients like butter, oil, and salt
- ☐ Popcorn popped in oil with or without added salt/butter
- ☐ Vegetables with added ingredients, e.g., potato salad, mashed potatoes with butter, coleslaw, salad with dressing, and vegetables with breading or cheese
- ☐ Fruits with added ingredients, e.g., apple crisp, carrot-pineapple-raisin salad, and Waldorf salad
- ☐ Soups, e.g., vegetable, chicken, minestrone, and chowder
- ☐ Smoothies made with yogurt and fruits/vegetables/juice sold a la carte
- ☐ Smoothies made with only fruits/vegetables/juice
- ☐ Entrees, e.g., pizza, chili, sandwiches, and yogurt-fruit parfaits
- ☐ Other foods made from scratch (specify):

  _____

Q93 **Documentation for 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 with its accompaniments complies with the CNS?

- ○ Yes
- ○ No

Skip To: Q95 If Documentation for foods made from scratch served in the ASP: Is the following documentation avai... = Yes

Q94 **District documentation process for 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.

Q95 **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 the district is listed, 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.

Q96 **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.

Q97 **Part A: District's Other Sources Selling Foods and Beverages to Students**

Culinary program: Does the district have a culinary program that sells foods and beverages to students?

- ○ Yes
- ○ No

Q98 **Family and consumer sciences classes:** Does the district have any family and consumer sciences classes that sell foods and beverages to students?

- ○ Yes
- ○ No

Q99 **Programs that charge a fee:** Does the district have any afterschool enrichment or other programs that charge a fee for participation, and the fee includes the cost of foods/beverages provided to students?

- ○ Yes
- ○ No

Q100 **Sports programs that charge a fee:** Does the district have any sports programs that charge a fee for participation, and the fee includes the cost of food/beverages provided to students?

- ○ Yes
- ○ No

Q101 **Summer school programs:** Does the district operate any summer school programs (e.g., enrichment or exploratory) that sell foods and beverages to students?

- ○ Yes
- ○ No

Districts Required to Submit Lists of Foods and Beverages

Q102 **Family resource centers:** Does the district have any family resource centers that sell foods and beverages to students?

- ○ Yes
- ○ No

Q103 **A la carte sales in Summer Meals:** Does the district operate any Seamless Summer Option (SSO) or Summer Food Service Program (SFSP) sites that sell foods and beverages to students (a la carte sales)? Note: This is not common.

- ○ Yes
- ○ No

Q104 **Adult education programs:** Does the district operate any adult education programs on school premises that sell foods and beverages to their adult education students?

- ○ Yes
- ○ No

Q105 **School organizations or programs:** Does the district have any other school organizations or programs that foods and beverages to students?

- ○ Yes: specify _____
- ○ No

Q106 **Part B: Does District Have Other Sources of Foods/Beverages**

Is the answer "Yes" for any questions in Part A above?

- ○ Yes
- ○ No

Skip To: Q124 If Part B: Does District Have Other Sources of Foods/Beverages Is the answer "Yes" for any questions... = No

Districts Required to Submit Lists of Foods and Beverages

Q107 **Compliance of commercial beverages sold from other sources:** Do the other sources sell any commercial beverages to students like water, milk, juice, or any other beverages?

- ○ Yes
- ○ No

Skip To: Q110 If Compliance of commercial beverages sold from other sources: Do the other sources sell any commerc... = No

Q108 **Documenting compliance of 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 the other sources meet the state beverage requirements?

- ○ Yes
- ○ No

Skip To: Q110 If Documenting compliance of commercial beverages sold from other sources: Is the CSDE's List of Ac... = Yes

Q109 **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.

_____

Q110 **Foods sold from other sources:** Do the other sources sell any foods to students?

- ○ Yes
- ○ No

Skip To: Q120 If Foods sold from other sources: Do the other sources sell any foods to students? = No

Q111 **Commercial foods sold from other sources:** Do the other sources sell any commercial foods to students?

- ○ Yes
- ○ No

Skip To: Q116 If Commercial foods sold from other sources: Do the other sources sell any commercial foods to stude... = No

Districts Required to Submit Lists of Foods and Beverages

Q112 **Compliance of 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 comply with the CNS?

- ○ Yes
- ○ No

Skip To: Q114 If Compliance of commercial foods sold from other sources: Is the CSDE's List of Acceptable Foods an... = Yes

Q113 **Documenting compliance of 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.

Q114 **Commercial foods sold with accompaniments from other sources**

Question Guidance: Commercial food products must be evaluated for CNS compliance based on the serving including any added accompaniments. Accompaniments are foods that accompany another food item, such as butter, cream cheese, syrup, ketchup, mustard, mayonnaise, and salad dressing.

Are any commercial foods sold with accompaniments? Examples: Butter with muffins, cream cheese with bagels, salsa with chips, and ketchup with french fries.

- ○ Yes
- ○ No

Skip To: Q116 If Commercial foods sold with accompaniments from other sources Question Guidance: Commercial food p... = No

Q115 **Documentation process for other sources of commercial food products sold with accompaniments:** Describe the procedure to determine that the serving of the commercial food product with its accompaniments complies with the CNS.

Q116 **Foods made from scratch sold from other sources**

Question Guidance: 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.

Do the other sources sell any foods made from scratch to students?

- ○ Yes
- ○ No

Skip To: Q120 If Foods made from scratch sold from other sources Question Guidance: Foods made from scratch includ... = No

Districts Required to Submit Lists of Foods and Beverages

Q117 **Foods made from scratch sold from other sources:** Indicate all foods made from scratch available for sale to students from the other sources indicated in Part A.

- ☐ Cookies, cakes, pastries, and other grain-based desserts
- ☐ Baked goods, e.g., muffins, breads, bagels, rolls, pancakes, and waffles
- ☐ Baked goods made using commercial mixes and adding ingredients like butter, oil, and eggs (such as muffins, cakes, and pancakes)
- ☐ Cooked grains (e.g., pasta and rice) with added ingredients like butter, oil, and salt
- ☐ Popcorn popped in oil with or without added salt/butter
- ☐ Vegetables with added ingredients, e.g., potato salad, mashed potatoes with butter, coleslaw, salad with dressing, and vegetables with breading or cheese
- ☐ Fruits with added ingredients, e.g., apple crisp, carrot-pineapple-raisin salad, Waldorf salad
- ☐ Soups, e.g., vegetable, chicken, minestrone, chowder
- ☐ Smoothies made with yogurt and fruits/vegetables/juice
- ☐ Smoothies made with only fruits/vegetables/juice
- ☐ Entrees, e.g., pizza, chili, sandwiches, yogurt-fruit parfaits
- ☐ Other foods made from scratch (specify):

_____

Districts Required to Submit Lists of Foods and Beverages

Q118 **Documentation for 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 with its accompaniments complies with the CNS?

- ○ Yes
- ○ No

Skip To: Q120 If Documentation for foods made from scratch sold from other sources: Is the following documentation... = Yes

Q119 **District documentation process for 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.

Q120 **Other Sources Compliance with Section 10-215b-23 of the Regulations of Connecticut State Agencies: Competitive Foods**

Question Guidance: Section 10-215b-23 of the Regulations of Connecticut State Agencies requires that the gross income from all foods and beverages sold to students anywhere on school premises from 30 minutes before up through 30 minutes after the operation of any Child Nutrition Programs (CNPs) must accrue to the nonprofit school food service account. The CNPs include the National School Lunch Program (NSLP), School Breakfast Program (SBP), Afterschool Snack Program (ASP) of the NSLP, Seamless Summer Option (SSO) of the NSLP, Special Milk Program (SMP), Fresh Fruit and Vegetable Program (FFVP), Child and Adult Care Food Program (CACFP) At-risk Afterschool Meals operated in schools, and Summer Food Service Program (SFSP) operated in schools.

Do the other sources sell foods/beverages from 30 minutes before up through 30 minutes after the operation of any CNPs?

- ○ Yes
- ○ No

Skip To: Q122 If Other Sources Compliance with Section 10-215b-23 of the Regulations of Connecticut State Agencies... = No

Districts Required to Submit Lists of Foods and Beverages

Q121 **Other Sources Compliance with Section 10-215b-23 of the Regulations of Connecticut State Agencies: Competitive Foods**

During the period of 30 minutes before up through 30 minutes after the operation of any USDA CNPs, does the gross income for all other sources indicated in Part A accrue to the nonprofit school food service account?

- ○ Yes
- ○ No

Q122 **Other Sources Compliance with Section 10-221p of the Connecticut General Statutes: Nutritious and Low-fat Foods**

Question Guidance: Section 10-221p of the Connecticut General Statutes requires that whenever foods are available for sale to students during the school day, nutritious and low-fat foods must also be available for sale at the same time, either at the location of the food sales or elsewhere in the school. The statute defines "nutritious and low-fat foods" as low-fat dairy foods (such as low-fat cheese and low-fat or nonfat yogurt) and fresh or dried fruit. Low-fat milk is a beverage and does not meet the statutory requirements for low-fat dairy products. For more information, refer to page 21 of the CSDE's resource, Requirements for Competitive Foods in HFC Public Schools.

Do the other sources sell low-fat dairy foods and fresh or dried fruit while other foods are being sold?

- ○ Yes
- ○ No
- ○ No, but low-fat dairy foods and/or fresh/dried fruit are sold elsewhere on school premises at the same time as the sales from other sources. Indicate where low-fat dairy foods and/or fresh/dried fruit are sold:

  _____
- ○ Not applicable: Foods are not sold to students from other sources during the school day.

Districts Required to Submit Lists of Foods and Beverages

Q123 **End of Section 7: Foods and Beverages Sold from Other Sources**

Submitting list of foods and beverages sold from other sources: If the district sells foods and beverages from other sources, review the CSDE's resource, Districts Required to Submit Lists of Foods and Beverages.. If the district is listed, 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.

Q124 **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.