

## At-Risk Afterschool Meals (for Local Education Agencies)

The At-risk Afterschool meals program offers federal funding to afterschool programs that serve a meal or snack to children in low-income areas.

### Requirements:

- ✓ The program must be organized primarily to provide care for children after school
- ✓ The program must be located in an [Area Eligible Location](#)
- ✓ The program must include education and/or enrichment activities
- ✓ The program is only available during the school year
  - "Non-school days" (week-ends, holidays, vacation periods) during the school year are allowed
- ✓ Meals served must meet [NSLP Meal Patterns](#) or [CACFP Meal Patterns](#) and can use offer versus serve
- ✓ Snacks must contain two of the four components:

<b>Milk</b> 1 cup * unflavored 1% OR unflavored/flavored fat free	<b>Meat/Meat Alt</b> 1 oz eq	<b>Grains</b> 1 oz eq	<b>Fruit / Vegetable or 100% juice</b> ¾ cup
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- ✓ LEAs must review each site two times per year, using the [On-Site Review Form](#)
  - The first review must be conducted during the first four weeks of operation

### Record Keeping / Meal Claiming:

- Daily attendance rosters / sign in sheets
- Point of service meal count records
- Production records (menus) for all meals demonstrating meal pattern requirements are met
- Vended meals: number of meals prepared and delivered

### Reference:

- ✓ [7CFR 226](#)
- ✓ [USDA At-Risk Afterschool Meals Handbook](#)
- ✓ [CACFP 04-2013](#)

### Resource:

- ✓ [On-site Review Form](#)
- ✓ [Meal Count / Menu Record](#)
- ✓ [Reimbursement Rates](#)

### Acronym Reference

<b>-CACFP</b>	Child and Adult Care Food Program
<b>-CFR</b>	Code of Federal Regulations
<b>-CNS</b>	Child Nutrition Services
<b>-OSPI</b>	Office of Superintendent of Public Instruction
<b>-USDA</b>	United States Department of Agriculture