

Chef Ann Foundation
SB2S Grant Application

1. How did you learn about Salad Bars to Schools?
 - a. Facebook
 - b. Internet grant search
 - c. Michelle Obama's Let's Move website
 - d. Whole Kids Foundation website
 - e. National Fruit and Vegetable Alliance website
 - f. The Lunch Box website
 - g. United Fresh Foundation website
 - h. State Education website
 - i. Email communication
 - j. At a conference
 - k. School Nutrition Association
 - l. Whole Foods Market
 - m. Parent or community member
 2. I understand that this grant program is currently on hold due to the COVID- 19 pandemic. I am submitting my application for future consideration and to be placed on the waitlist to receive salad bars when our grant program reopens and begins shipping salad bars beginning January 2022.
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3. Food Service Director's Name
 4. Food Service Director's Title
 5. Food Service Director's Email
 6. Food Service Director's Phone
 7. Applicant Name (if different than the Food Service Director) (optional)
 8. Applicant Email (if different than the Food Service Director) (optional)
 9. Applicant Phone Number (if different than the Food Service Director) (optional)
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10. School District – What is the full and legal name of the applicant district? (For example: Highland Hills School District)
11. Tax ID
12. District Website
13. District Phone Number
14. District Address
15. District Type
16. County
17. Number of Schools in District
18. District Enrollment – What is the District's current student enrollment?
19. Free and Reduced Percentage – What percentage of students are eligible to participate in the Federal Free and Reduced Price Meal Program in the district? (The answer should be a number between 1 and 100.)

20. Bars Currently in District
21. Age of Current Salad Bars – With regard to the salad bars you are currently operating in your district, how long have you been offering salad bars?
- More than 10 Years
 - Five to 9 Years
 - One to 4 Years
 - We do not operate salad bars in our district
22. Nutrition Education – Does the district include nutrition education as part of its curriculum?
23. District Engagement – Is the district engaged in nutrition education or other activities that promote increased fruit and vegetable consumption, such as, the Fresh Fruit and Vegetable Program, contests, promotions, taste testing, farm visits and school gardens?
24. Wellness Policy – Does the district wellness policy specifically offer guidelines for encouraging fruit and vegetable consumption?
- Yes, it very specifically calls out fruit and vegetable consumption.
 - No, there is no reference to fruit and vegetable consumption.
 - Partially, it discusses increasing access to healthy foods.
25. Education to Parents – Does your school provide education to parents in the form of handouts, district website, district/school newsletters, presentations, etc. that focus on promoting the school lunch program?
- Yes
 - No

26. Average Daily Participation – What is the percentage of average daily participation in the National School Lunch Program districtwide? (The answer should be a number between 1 and 100.)

27. DOD Fresh Program – Do you participate in the USDA's DOD Fresh program?
- Yes
 - No
28. Does your school procure any organic foods?
- Yes
 - No

29. How many school gardens does your school/district have?

30. Do you use any food from the garden in your school meals or on existing salad bars?

Choices

- Yes
 - No
 - N/A
31. Does your school participate in any Farm to School efforts?
- Yes

- b. No
If yes, please describe.

32. In your best estimate, with regard to your total fruit and vegetable expenses, what percentage of produce purchases for your school meals are procured from local sources? (Select only one)

- Choices
- None
 - 1-10%
 - 11-25%
 - 26-50%
 - 51-75%
 - 76-100%

33. Percentage of Fresh Fruits and Vegetables – Considering the total dollars expended for food purchases, what percentage of those purchases are currently directed to fresh fruits and vegetables? (Do not include DOD fresh value)

- Choices
- None
 - 1-10%
 - 11-25%
 - 26-50%
 - 51-75%
 - 76-100%

34. Percentage of Frozen Fruits and Vegetables – Considering the total dollars expended for food purchases, what percentage of those purchases are currently directed to frozen fruits and vegetables? (Do not include DOD fresh value)

- Choices
- None
 - 1-10%
 - 11-25%
 - 26-50%
 - 51-75%
 - 76-100%

35. Percentage of Canned Fruits and Vegetables – Considering the total amount of fruits and vegetables (fresh, frozen and canned) that are purchased, prepared and served in the district, what percentage are canned?

- Choices
- None
 - 1-10%

11-25%

26-50%

51-75%

76-100%

36. Lunch Period Time – On average how many minutes are scheduled for lunch in your elementary schools? Do not include recess in your calculation.
37. Food Cost Elementary – What is the average food cost per meal for your elementary lunch meals? (Do not include labor or paper good supplies in the cost. If you do not serve elementary meals, place a zero cost in the answer.)
38. Food Cost Secondary – What is the average food cost per meal of your secondary lunch meals? (Do not include labor or paper goods supplies in the cost. If you do not serve secondary meals, place a zero cost in the answer.)
39. Freezer and Refrigeration – Does each site where a salad bar will be implemented have sufficient freezer space for the camchillers (ice-packs) that come with the bar and sufficient refrigeration for produce storage? (camchiller dimensions: (5 camchillers)x 18 $\frac{1}{2}$ in. L x 12 $\frac{5}{8}$ in. W x 4 in. H)
- Yes, we have adequate refrigeration/freezer space
 - No, we will have to obtain more refrigeration/freezer space.
40. Professional Development – How many days per year has your Food Service Department budgeted for professional development?
41. Culinary Skills (optional) – Of available professional development days, how many of these days are devoted to culinary skill development? (This would include training on knife skills, food preparation and handling, production scheduling, standard operating procedures, etc.)
42. Facilities to Wash – Do students have access to facilities to wash or sanitize their hands before lunch?
- Yes, we have facilities to maintain proper hygiene for the students.
 - No, we will have to invest and install either hand washing or sanitizing in our cafeterias.
43. School Stores, Concessions – Are fruits and vegetables offered in venues outside of the lunchroom (Meaning: in school stores and/or concessions)?
- Yes
 - No
 - Occasionally
 - Rarely

44. Competitive Food Sales – Are fruits and vegetables offered in competitive food sales (meaning; a-la-carte and/or vending.)?
- a. We have no a-la-carte or vending in our schools
 - b. Yes
 - c. No
 - d. Occasionally
 - e. Rarely
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45. Planned Implementation Date

46. Low Height Bars – How many low height bars are you requesting? (The low bar is 30” - appropriate for grades K-5.)

47. Standard Height Bars – How many standard height bars are you requesting? (The standard bar is 36” - appropriate for grades 6-12.)

48. District Preparedness Statement – Please state how your district has prepared for implementing salad bars and what the district goals are in using salad bars as part of the reimbursable meal. (Refer to the key points of success: standard operating procedure; staff training; recipe/menu/product selection; facilities; administration and parent communication; marketing and education.)

49. Labor Hours – How many minutes per day are you planning to allocate for salad bar prep, set up and service on average per school? (For example; if there are two employees at most school sites and 1 person will be spending 60 minutes for prep and the 2nd person will spend 15 minutes keeping the bar clean during the meal period then the answer would be 75 minutes.)

50. Etiquette and Hygiene – Do you have a plan to instruct students on salad bar etiquette and hygiene?

- a. Yes, we have already created an action plan to use with students for salad bar implementation.
- b. No, we still need to develop a plan to address salad bar etiquette and hygiene.


51. School Names – Please type the names in a list format of the school locations where the district will be implementing salad bars. (For example: Ridgecrest Elementary School.) Please use the official full name of the school site.

52. Terms and Conditions – By submitting this application, we, the Salad Bars to Schools (“SB2S”) grant applicant, confirm that we own all rights in and to the materials submitted with the application (“Materials”), and by submission of such Materials hereby (i) grant to Chef Ann Foundation and each of the SB2S founding partners and sustaining sponsors identified at <http://www.saladbars2schools.org/about-us/>, the perpetual, non-exclusive, worldwide right and license to use the Materials for any and all purposes in connection

with the SB2S mission; and (ii) consent to being added to the SB2S email newsletter distribution list, understanding that we can opt out of receiving the newsletters at any time.

- a. Yes
- b. No

53. School District Verification – Carefully read the attached agreement and fill out all fields. The form must be physically signed (not digitally signed) by both the Food Services Director and the Superintendent. Once completed scan the document as a jpeg or pdf and upload it back to your application. Sample:



Let's Move Salad Bars to School District Verification and Authorization

In order to submit an application for Let's Move Salad Bars to Schools, the Superintendent and Food Services Director of your District must sign the following contract:

- We certify that _____ district is participating in the National School Lunch Program.
- We agree to support student meal participation and utilize the salad bar as part of the reimbursable meal program every school day for two school years following the acceptance of this grant.
- We agree to complete the online evaluation form by the due date as set by the Grantors. The evaluation will include providing information regarding the salad bar implementation such as lunch participation, impact on fresh produce purchase levels, menu and budget adjustments, and general attitude from the students and staff regarding the salad bar program.
- We agree that should our district be chosen for a salad bar grant, we will cooperate with the Grantors in preparation of any press releases relating to the program, including providing permission to use quotes from school officials and images of the school and students in the press release and on Grantor Web sites and as part of its social media efforts, in accordance with official school parental permission policies.
- We agree to contact the grantor to update the district's grant contact information and will pass on information about the grant to whoever takes over Food Services, should the contact information change during the grant period.
- We agree that if upon receipt of the salad bar package, we are not able to fulfill any aspect of the grant, we will be responsible for notifying the grantor and will take responsibility for transporting the equipment to another school district location determined by the grantor.

Printed Name of School District _____

Date (mm/dd/yyyy) _____

Printed Name of Food Service Director _____

Food Service Director Signature
(Please sign, digital signatures are not permitted) _____

Date (mm/dd/yyyy) _____

Printed Name of Superintendent _____

Superintendent Signature
(Please sign, digital signatures are not permitted) _____