

EHP-SFSP-01 (Rev.09/20)

Retail Food ProgramAttn: Khariana HobbsPhone: 501-537-9735Fax: 501-661-2572E-mail: Khariana.Hobbs@arkansas.gov4815 West Markham St., Slot 46, Little Rock, AR 72205-3867

NOTICE OF ACTION DOCUMENTATION FORM

Projected Start Date: Projected End Date:				
Summer Feeding At-Risk At	fterschool Agreement #:			
Name of Sponsoring Organization:				
Contact Person:	Contact Phone:			
	(Please attach a copy of current Health Inspection Report and Permit to this document)			
Name of Main Site/ Central Kitchen:				
Site Address:	City: State:			
Hours of Operation for this Program (List t	_ Wednesday Thursday Friday Saturday			
Wednesday: Thursday	y: Friday:			
Saturday:				
Kitchen/Site Manager: Number of Staff (paid and volunteer):				
Contact Phone:				
Expiration date of Sponsor Food Safety C	ertification			

(Feeding Program Form Only)

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Site Type (Check Only One):

____ Self-Prep (Sponsor ORGANIZATION Prepares Food)

____ Vended (Purchased from a Food Service Management Company)

Level of Food Processing (Check Only One):

____ Preparation Site—(Requires ADH permit) Food is handled before service or food/equipment is stored longer than meal service.

____ Storage Site—(Requires ADH permit) Food stored is shelf-stable and commercially, individual prepackaged servings.

____ Delivery Only—Food and related equipment is at site only during meal/snack service; food arrives individually prepackaged and does not require handling.

Do all Preparation Sites and Storage Sites have a permit in Sponsor's name? ____ Yes ____ No

What is the source of fresh water for food preparation and washing dirty wares?

Is wastewater disposed of using a _____ sewer system or _____ Septic System?

For Shared Kitchens do you have an Agreement to use this site? ____ Yes ____No

What areas of the shared kitchen space will be used?

Meal Delivery

Does a central kitchen prepare or store meals that are delivered to other satellite sites? ____Yes ____No (skip to Acknowledgement)

How many sites will serve food that is prepared or stored in this kitchen?

How many delivery vehicles will be used? _____ Will sites pick up meals? ____Yes ____ No

You must submit a Standard Operating Procedure (SOP) that describes how food is packaged, transported, and maintained at proper temperatures in order for food to be transferred from a central kitchen to each satellite site. The SOP should also address the distance and travel time between a central kitchen and each satellite site.

Acknowledgement of Program Sponsor Responsibilities (Initial each Responsibility)

_____ I have attained food establishment permits as required for all sites included in this Notice of Action Document.

_____ I have attached / will submit a copy of the ADH Food Establishment Inspection Report to the ADH Program Compliance Specialist.

_____ I have attached the Intent to Operate Sites Form for all satellite sites that receive food prepared or stored by this program. There are ____ pages of the Intent to Operate attached.

_____ The information I provided to the ADH Program Compliance specialist about my program matches the information that I provided to DHS regarding my application for the program.

_____ I will send / have sent the ADH Program Compliance Specialist a sample menu of at least a calendar month or indicated the length of menu if I use a shorter cycle.

_____ I will send / have sent the ADH Program Compliance Specialist required Standard Operating Procedures regarding food safety for this site. I will also provide these procedures and food safety records when they are requested during inspections.

_____ I will complete /have completed ADH Food Safety Compliance Training or have an equivalent certification that I have sent the ADH Program Compliance Specialist.

I hereby certify that the information contained within this notification form is true and accurate to the best of my knowledge. Failure to provide correct information to ADH may affect program application approval and reimbursement by the Department of Human Services.

Signature of Program Sponsor

Date



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me of Site:					
ldress:			City:		
ounty:		C	ontact Person: _		
ontact Number for	this Site:		Total #	of daily meals prep	pared at this site
omplete The Follo	wing Chart (Typ	e of Meals Serve	d, Days, Time ar	nd Estimated Amou	nt)
ill food be delive	ered from Cent	ral Kitchen?			
Type Of Meals Served	Days Meals Served		Time Meals Served	Estimated Amount of Meals Served	Comment
	Sunday	Monday			
	Tuesday	Wednesday			
BREAKFAST	Thursday	Friday			
	Saturday				
	Sunday	Monday			
	Tuesday	Wednesday			
LUNCH	Thursday	Friday			
	Saturday				
	Sunday	Monday			
	Tuesday	Wednesday			
DINNER	Thursday	Friday			
	Saturday				
SNACK	Sunday	Monday			
	Tuesday	Wednesday			
	Thursday	Friday			
	Saturday				

Address:			City:		
County:		C	ontact Person: _		
Contact Number for	Site:		M	eals Delivered	Meals Picked-Up
omplete The Follo	wing Chart (Type	e of Meals Served	, Days, Time and	d Estimated Amoun	t)
Vill food be deliver	ed from Central I	Kitchen?			
Type Of Meals Served	Days Meals Served		Time Meals Served	Estimated Amount of Meals Served	Comments
	Sunday	Monday			
BREAKFAST	Tuesday	Wednesday			
	Thursday	Friday			
	Saturday				
	Sunday	Monday			
	Tuesday	Wednesday			
LUNCH	Thursday	Friday			
	Saturday				
	Sunday	Monday			
	Tuesday	Wednesday			
DINNER	Thursday	Friday			
	Saturday				
	Sunday	Monday			
	Tuesday	Wednesday			
SNACK	Thursday	Friday			
	Saturday				

Name of Sponsoring Organizat	ion:		-	AR AR	
Contact Name:		Email:	Phone:	FURAN SERV	
Vendor Preparing Food:	Self:	Outside Vendor:			

. DEPA

NOA – INTENT TO OPERATE MULTIPLE SITES FORM SUPPLEMENT

Site Name & Address	Dates of	Meal Type	Service	Site Supervisor's Name &	Process Level	Expected Daily
	Operation		Times	Contact		Meal Count
	1					