

Date of Visit:	No. of feeding days as of date of visit:
Name of School:	Local Implementing Partner:
School Address:	Name of Principal:
Year of BLT Implementation:	Name of Feeding Coordinator

INSTRUCTIONS: Please evaluate the BLT school's adherence to the FAC standards by completely shading the circle that corresponds to your rating. Refer to the document "The BLT FAC Standards" for the detailed requirements and instructions for rating each item. Add all rating to get the total score for F and AC categories and record the scores to the Rating Sheet.

Code	KEY REQUIREMENTS	RATING				REMARKS
Food Production and Process						
F1	Fresh and good quality ingredients are used in daily feeding.	3	2	1	0	
F2	Complete tools and utensils are used in cooking.	3	2	1	0	
F3	Appropriate storage is used to maintain quality of food ingredients.	3	2	1	0	
F4	Pre-preparation procedures of food ingredients are followed.	3	2	1	0	
F5	Appropriate cooking procedures are followed.	3			0	
F6	Appropriate standing time of food is followed.	3			0	
F7	Appropriate portioning of food is followed.	3			0	
F8	Food served is balanced; with rice and one viand.	3			0	
F9	Rice served is of good quality; properly cooked and without sanitation defects.	3	2	1	0	
F10	Viand served is of good quality; properly cooked and without sanitation defects.	3	2	1	0	
Food Safety						
F11	Potable water supply is available.	3			0	
F12	Food contact surfaces are not exposed to sources of contamination (i.e. flies, piles of garbage).	3			0	
F13	Cooking area is well-lit and properly ventilated.	3			0	
F14	Cooking area and feeding area are pest-free.	3			0	
F15	There is available handwashing facility and proper hand washing is done.	3	2	1	0	
F16	Appropriate handling of food ingredients is followed to ensure food safety	3	2	1	0	
F17	Food are properly covered before portioning and/or serving.	3			0	
F18	Parents and other volunteers are in proper attire and not wearing jewelries when handling and cooking food.	3	2	1	0	
F19	Parent volunteer/school staff with ailment are not allowed to handle food.	3			0	
Cleanliness and Condition						
F20	Ceiling of the cooking area is clean.	3			0	
	Wall of the cooking area is clean.	3			0	
	Floor of the cooking area is clean.	3			0	
F21	Ceiling of the feeding area is clean.	3			0	
	Wall of the feeding area is clean.	3			0	
	Floor of the feeding area is clean.	3			0	
F22	Chairs and tables in the feeding area are clean.	3			0	
F23	Ceiling of the cooking area is in good condition.	3			0	
	Wall of the cooking area is in good condition.	3			0	
	Floor of the cooking area is in good condition.	3			0	
F24	Ceiling of the feeding area is in good condition.	3			0	
	Wall of the feeding area is in good condition.	3			0	
	Floor of the feeding area is in good condition.	3			0	
F25	Chairs and tables in the feeding area are in good condition.	3			0	
F26	Weighing scale is available.	3			0	
F27	Weighing scale is accurate.	3			0	
Service						
F28	Pre-feeding steps are followed	3	2	1	0	
F29	Steps in serving food are followed	3	2	1	0	
F30	Post-feeding steps are followed	3	2	1	0	
F31	Daily feeding has been continuous since it started.	3			0	

Code	KEY REQUIREMENTS	RATING				REMARKS
Principal Program Leadership						
AC1	Deworming of BLT pupils is conducted before the start of the BLT feeding cycle.	3	2	1	0	
AC2	Areas for improvement of the BLT program are identified.	3			0	
AC3	Corrective actions are identified to address the areas for improvement of the BLT Program	3			0	
AC4	The School Principal is able to act as an ambassador of BLT: a. Demonstrates thorough knowledge of BLT and its benefits b. Cites BLT as one of the school's key programs in official communications, reports, and other documents.	3	2	1	0	NA
AC5	There are plans to sustain the BLT Program.	3			0	
AC6	The school allocates cash or in-kind counterpart for BLT implementation.	3			0	
Participation of Parents and Feeding Coordinator						
AC7	BLT parents and other volunteers perform their daily assigned tasks.	3	2	1	0	
AC8	BLT parents attend meetings and seminars conducted.	3	2	1	0	
AC9	There is an active BLT School Team composed of at least three members: - School Principal - Feeding Coordinator - Grade Level Coordinator	3	2	1	0	
AC10	The Feeding Coordinator manages day-to-day operations of the BLT Feeding Program	3			0	
AC11	The Parents-Teachers Association (PTA) provides active support to the BLT program.	3	2	1	0	
Program Reporting						
AC12	BLT reports and documents are complete and properly filed: a. School Profile (Form A) b. Masterlist of Pupils (Form B) c. Weekly Market Order List and Financial Report (Form D) d. Monthly BLT Attendance Chart (E) e. BMI Monitoring Chart (Form F) f. BLT Corner (Annex F of the School Manual)	3	2	1	0	
AC13	BLT reports and documents are accurate and regularly updated: a. School Profile (Form A) b. Masterlist of Pupils (Form B) c. Weekly Market Order List and Financial Report (Form D) d. Monthly BLT Attendance Chart (E) e. BMI Monitoring Chart (Form F) f. BLT Corner (Annex F of the School Manual)	3	2	1	0	
AC14	Midyear and Yearend meetings with stakeholders are held and are completely documented.	3	2	1	0	
Financial Accountability						
AC15	Menu plan is prepared at least one (1) week before feeding to ensure effective budget management.	3			0	
AC16	Food served is within prescribed budget	3			0	NA
AC17	Expenses are supported by acknowledgment receipts	3	2	1	0	NA
AC18	There is a clear tally of weekly expenses versus budget	3	2	1	0	NA
AC19	The school was able to raise funds and other in-kind donations through external donors.	3	2	1	0	
AC20	The school makes accurate recording and disclosures of fund raising activities by reporting to stakeholders and reflecting in the BLT Financial Reports.	3	2	1	0	

FAC RATING SHEET

Below are FAC innovations with corresponding bonus points. Add bonus points to the total score in F and AC only if these innovations were observed in the BLT school.

CODE	INNOVATIONS	BONUS POINT	POINTS
F8	Any additional nutritious viand, fruit or drink is served as a result of donations, savings, or other resources generated by the school	+3	
AC15	Original recipes (unique from those identified in the BLT	+3	
AC16	Savings are incurred because local counterpart (in-kind or	+3	
Other Innovations Bonus Points			
	Observed 1 to 2 other innovations aside from abovementioned	+3	
	Observed more than 2 other innovations aside from abovementioned	+5	

F	Total score (sum of points of all F indicators)		
	Bonus points		
	Total number of F indicators*	35	<i>*F28, F29, F30, and F31 are multiplied by 2</i>
	Total score (plus bonus points) divided by total # of F indicators		= Food Safety and Quality Average Score

AC	Total score (sum of points of all AC indicators)		
	Bonus points		
	Total number of AC indicators	20	
	Total score (plus bonus points) divided by total # of AC indicators		= Accountability and Community ownership average score

"F" Average Score		x	0.50	
"AC" Average Score		x	0.50	
Total Weighted FAC Score				

Good things observed

Score	Rating
Below 1.7	Poor
1.7-1.99	Fair
2-2.39	Good
2.4-2.69	Very Good
2.7-Above	Excellent

Areas for improvement

Accomplished by:

Name and Signature of BLT Focal Person

Date:

