**G4G 2.0 Program Fidelity Assessment**



Step: 2 3

**Purpose:** Assess whether G4G 2.0 has been fully implemented and meets the full intent of G4G 2.0 Program Requirements, as written and approved by the Service Food Program leads.

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| **Dining Facility/Galley:** |  |
| **Installation:** |  |
| **Date:** |  |
| **Evaluator:** |  |
| **Evaluator Signature:** |  |

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| **G4G 2.0 Program Requirements Scorecard** | | **Passed** |
| PR #1 | [Standardized Dissemination of Training](https://www.hprc-online.org/nutrition/go-green/g4g-getting-started/implementation/program-requirements/program-requirements-0) | Y/N |
| PR #2 | [Food and Beverage Coding Based on Approved G4G Criteria](https://www.hprc-online.org/nutrition/go-green/g4g-getting-started/implementation/program-requirements/program-requirements) | Y/N |
| PR #3.1 | [G4G Menu Coding Goals: G4G Menu Meets Menu Coding Goals](https://www.hprc-online.org/nutrition/go-green/g4g-getting-started/implementation/program-requirements/program-requirements-4) | Y/N |
| PR #3.2 | G4G Menu Coding Goals: Planned vs Served Menu | Y/N |
| PR #3.3 | G4G Menu Coding Goals: Recipe Fidelity | Y/N |
| PR #4 | Standardized Display of G4G Color and Sodium Codes | Y/N |
| PR #5 | [Food-placement Strategies](https://www.hprc-online.org/nutrition/go-green/g4g-getting-started/implementation/program-requirements/program-requirements-5) | Y/N |
| PR #6 | Promotion of Green-coded Foods | Y/N |
| PR #7.1 | [Marketing and Education: Print Materials](https://www.hprc-online.org/nutrition/go-green/g4g-materials/marketing-essentials) | Y/N |
| PR #7.2 | Marketing and Education: Social Media | Y/N |
| PR #7.3 | Marketing and Education: Dining Facility/Galley G4G Grand Opening | Y/N |
| PR #7.4 | Marketing and Education: General Marketing After Grand Opening | Y/N |
| PR #7.5 | Marketing and Education: Nutrition Education | Y/N |
| PR #8.1 | [Staff Training at Dining Facility/Galley Level: Staff Trainer](https://www.hprc-online.org/nutrition/go-green/g4g-getting-started/implementation/program-requirements/program-requirements-3) | Y/N |
| PR #8.2 | Staff Training at Dining Facility/Galley Level:  In-person staff training using **PowerPoint** G4G 2.0 training modules | Y/N |
| PR #8.3 | Staff Training at Dining Facility/Galley Level:  Staff Training **Hands-on Training** G4G 2.0 | Y/N |

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| G4G 2.0 Program Requirement | | | |
| 1. **STANDARDIZED DISSEMINATION OF G4G THROUGH TRAINING**   Items needed to complete review: Training records and certificates | | | |
| **Task** | **Verification** | | **Scoring** |
|  | 1. G4G 2.0 Program Requirements | 1. G4G Staff Trainer | *Circle point if compliant* |
| G4G Planning Team Lead at Dining Facility/Galley is trained and certified (online) | Name:  Date: |  | 1 |
| G4G Planning Team Lead Assistant at Dining Facility/Galley is trained and certified (online) | Name:  Date: | Name:  Date: | 1 |
| G4G Coder is trained and certified (online) | Name:  Date: | | 1 |
| **TRAINING SCORE** | | | \_[\_\_]**/3=**[\_\_]**%** |
| **SCORE** | | | |
| PR #1  (passing = 100%)   |  |  | | --- | --- | | YES | NO | | **Standardized Dissemination of Training:**  Evaluator initials [\_\_]  Notes: | | |

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| G4G 2.0 Program Requirement | | | |
| **(2) FOOD AND BEVERAGE CODING BASED ON APPROVED G4G CRITERIA**  Items needed to complete review: Dining Facility/Galley spreadsheet of menu with master G4G color and sodium codes; current facility menu | | | |
| **G4G 2.0 Coder Tasks** | | | |
|  | | | *Circle point if compliant* |
| Menu items are coded by a certified G4G Coder | Name(s): | | 1 |
| Spreadsheet with master G4G color and sodium codes was created by G4G Coder | | | 1 |
| G4G color and sodium codes assigned to menu items by G4G Coder | | | 1 |
| **CODER TASK SCORE** | | | [\_\_] **/3 =** [\_\_] **%** |
| **G4G 2.0 Menu Tasks** | | | |
| Check all stations that are in operation today  *\*Circle NA if station is not operating* | | Spreadsheet with G4G codes  *Circle point for stations in compliance* | Menu available  *Circle point for stations in compliance* |
| [\_\_] B1: Mainline | [NA] | 1 | 1 |
| [\_\_] B2: Omelet Bar | [NA] | 1 | 1 |
| [\_\_] B3: Pancake Bar | [NA] | 1 | 1 |
| [\_\_] B4: Fitness/Breakfast Bar | [NA] | 1 | 1 |
| [\_\_] B5: Pastry Bar | [NA] | 1 | 1 |
| [\_\_] B6: Beverage | [NA] | 1 | 1 |
| [\_\_] B7: Other – Write name: | [NA] | 1 | 1 |
| [\_\_] L1: Mainline | [NA] | 1 | 1 |
| [\_\_] L2: Salad Bar | [NA] | 1 | 1 |
| [\_\_] L3: Deli/Sandwich | [NA] | 1 | 1 |
| [\_\_] L4: Grill/Short Order | [NA] | 1 | 1 |
| [\_\_] L5: Dessert Bar | [NA] | 1 | 1 |
| [\_\_] L6: Theme/Specialty Bar – Write name: | [NA] | 1 | 1 |
| [\_\_] L7: Theme/Specialty Bar – Write name: | [NA] | 1 | 1 |
| [\_\_] L8: Beverage | [NA] | 1 | 1 |
| [\_\_] L9: Other – Write name: | [NA] | 1 | 1 |
| [\_\_] D1: Mainline | [NA] | 1 | 1 |
| [\_\_] D2: Salad Bar | [NA] | 1 | 1 |
| [\_\_] D3: Deli/Sandwich | [NA] | 1 | 1 |
| [\_\_] D4: Grill/Short Order | [NA] | 1 | 1 |
| [\_\_] D5: Dessert Bar | [NA] | 1 | 1 |
| [\_\_] D6: Theme/Specialty Bar – Write name: | [NA] | 1 | 1 |
| [\_\_] D7: Theme/Specialty Bar – Write name: | [NA] | 1 | 1 |
| [\_\_] D8: Beverage | [NA] | 1 | 1 |
| [\_\_] D9: Other – Write name: | [NA] | 1 | 1 |
| **SCORE** | | | |
| **TOTAL POINTS** | | [\_\_] | [\_\_] |
| **TOTAL # OF STATIONS** | | [\_\_] | [\_\_] |
| **(Total Points / Total # Stations) =\_\_\_\_%** | | [\_\_] **/** [\_\_] **=** [\_\_]**%**  **Coder Spreadsheet** | [\_\_] **/** [\_\_] **=** [\_\_]**%**  **Menu Available** |
| PR #2  \*Overall score needs to be 100% to pass the entire section.    (passing = 100%)  **Coder Tasks**   |  |  | | --- | --- | | YES | NO |   (passing = 100%)  **Coder Spreadsheet**   |  |  | | --- | --- | | YES | NO |     (passing = 100%)  **Menu Available**   |  |  | | --- | --- | | YES | NO | | **Food and Beverage Coding Based on Approved G4G Criteria**  Evaluator initials [\_\_]  Notes: | | |

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| G4G 2.0 Program Requirement | | | | |
| 1. **MENU CODING GOALS**    1. **G4G Menu Meets Menu Coding Goals**   Method of review: G4G Menu Coding Goals and current facility menu | | | | |
| **Task** | **Verification** | | | |
| At least one Green-coded item on each line in each category as stated in the Menu Coding Goals | Check all stations that are in operation that day (next to the meal abbreviation letter and station number)  *\*Add NA if station is not operating*  *Add notes if menu item changed during service and affected compliance* | | | |
| *Circle point for stations in compliance* | | | | |
| ***Mainline*** | | | | |
|  | [ ] B1 | | [\_\_] L1 | [\_\_] D1 |
|  | [\_1\_] Green-coded entree | | [\_1\_] Green-coded entree | [\_1\_] Green-coded entree |
| [\_1\_] Green-coded starchy side | | [\_1\_] Green-coded starchy side | [\_1\_] Green-coded starchy side |
| [\_1\_] Green-coded non-starchy side | | [\_1\_] Green-coded non-starchy side | [\_1\_] Green-coded non-starchy side |
| ***Grill/Short Order/Omelet*** | | | | |
|  | [\_\_] B2 | | [\_\_] L4 | [\_\_] D4 |
| *If Omelet Bar* | [\_1\_] At least 1 Green-coded omelet  (Note: this can include ingredients provided to diners to make their own omelet) | | N/A | N/A |
|  | [\_1\_] At least 4 Green-coded omelet toppings/fillings | | N/A | N/A |
| *OR if Grill/Short Order* | [\_1\_] At least 1 Green-coded entrée | | [\_1\_] At least 1 Green-coded entree | [\_1\_] At least 1 Green-coded entree |
|  | [\_1\_] At least 1 Green-coded side | | [\_1\_] At least 1 Green-coded side | [\_1\_] At least 1 Green-coded side |
| ***Salad/Fitness Bar*** | | | | |
|  | [\_\_] B4 | | [\_\_] L2 | [\_\_] D2 |
|  | [\_1\_] At least 6 Green-coded items | | [\_1\_] At least 50% Green-coded items | [\_1\_] At least 50% Green-coded items |
|  | N/A | | [\_1\_] At least 3 Green-coded dressings  (Note: this can include ingredients provided to diners to make their own dressing, i.e., oil and vinegar) | [\_1\_] At least 3 Green-coded dressings  (Note: this can include ingredients provided to diners to make their own dressing, i.e., oil and vinegar) |
| ***Deli/Sandwich*** | | | | |
|  |  | | [\_\_] L3 | [\_\_] D3 |
|  | N/A | | [\_1\_] At least 30% Green-coded | [\_1\_] At least 30% Green-coded |
| ***Theme/Specialty Bars*** | | | | |
|  | *Name:* | | *Name:* | *Name:* |
|  | [\_\_] B3 | | [\_\_] L6 | [\_\_] D6 |
|  | [\_1\_] At least 1 Green-coded entrée | | [\_1\_] At least 1 Green-coded entree | [\_1\_] At least 1 Green-coded entree |
|  | [\_1\_] At least 1 Green-coded side | | [\_1\_] At least 1 Green-coded side | [\_1\_] At least 1 Green-coded side |
|  | | | | |
|  | *Name:* | | *Name:* | *Name:* |
|  | [\_\_] B4 | | [ ] L7 | [ ] D7 |
|  | [\_1\_] At least 1 Green-coded entrée | | [\_1\_] At least 1 Green-coded entree | [\_1\_] At least 1 Green-coded entree |
|  | [\_1\_] At least 1 Green-coded side | | [\_1\_] At least 1 Green-coded side | [\_1\_] At least 1 Green-coded side |
| ***Dessert/Pastry*** | | | | |
|  | [\_\_] B5 | | [\_\_] L5 | [\_\_] D5 |
|  | [\_1\_] At least 30% Green-coded | | [\_1\_] At least 30% Green-coded | [\_1\_] At least 30% Green-coded |
| ***Beverage***  *(Note: consider each beverage option; if a fountain machine has 8 spouts/drink options, count as 8)* | | | | |
|  | [\_\_] B6 | | [\_\_] L8 | [\_\_] D8 |
|  | [\_1\_] At least 30% Green-coded | | [\_1\_] At least 30% Green-coded | [\_1\_] At least 30% Green-coded |
| **SUBTOTALS** | | | | |
|  | Mainline = [\_\_] /[\_\_]  Grill/Short Order = [\_\_] /[\_\_]  Beverage = [\_\_] / [\_\_]  **Total** [\_\_] / [\_\_]    % in compliance: = [\_\_] | | Mainline = [\_\_] /[\_\_]  Grill/Short Order= [\_\_]/[\_\_]  Beverage = [\_\_] / [\_\_]  Salad/Fitness = [\_\_] / [\_\_]  Deli = [\_\_] / [\_\_]  Specialty Bar = [\_\_] / [\_\_]  **Total** [\_\_] / [\_\_]    % in compliance: = [\_\_] | Mainline = [\_\_] /[\_\_]  Beverage = [\_\_] / [\_\_]  Salad/Fitness = [\_\_] / [\_\_]  **Total** [\_\_] / [\_\_]    % in compliance: = [\_\_] |
| **TOTAL SCORE** | | | | |
| PR #3.1  (passing = 75%)  **Meets Menu Coding Goals**   |  |  | | --- | --- | | YES | NO | | | **G4G 2.0 Menu Coding Goals:** G4G Menu Meets Menu Coding Goals  Evaluator initials [\_\_]  Notes: | | |

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| G4G 2.0 Program Requirement | | | | | | |
| **(3) MENU CODING GOALS**  **3.2 Planned vs Served Menu**  Method of Review: Identify if Dining Facility/Galley is following the planned G4G Menu for each station or making appropriate substitutions\*  \**Notes: An “appropriate substitution'' is one of the same color code and meal component. For example, Brown Rice (Green-coded starch) substituted for Roasted Potato Wedges (Green-coded starch). A Yellow- or Red-coded item in place of Brown Rice is considered a non-appropriate substitution.*  *An “addition” is an additional menu item added served that day not originally on the planned menu.* | | | | | | |
| **Mainline: Breakfast** | | | | | | |
| **Planned Item on G4G Menu** | **Color Code** | **Served Item** | **Color Code** | **Served as**  **Planned**  **(Y/N)**  *If N, see next column* | **Appropriate Substitution (Y/N)**  **or Addition\*** | **Notes** |
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| # total items: [\_\_] |  | # total items: [\_\_] |  | # served as planned: [\_\_]  # appropriate substitutions: [\_\_]  # inappropriate substitutions: [\_\_]  # missing items: [\_\_] | | |
| % compliance of planned vs served menu = (# served as planned + # appropriate substitutions) = [\_\_] + [\_\_]=[\_\_] %  Total items served + items missing [\_\_] + [\_\_] | | | | | | |

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| **Mainline: Lunch** | | | | | | |
| **Planned Item on G4G Menu** | **Color Code** | **Served Item** | **Color Code** | **Served as**  **Planned**  **(Y/N)**  *If N, see next column* | **Appropriate Substitution (Y/N)**  **or Addition\*** | **Notes** |
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| # total items: [\_\_] |  | # total items: [\_\_] |  | # served as planned: [\_\_]  # appropriate substitutions: [\_\_]  # inappropriate substitutions: [\_\_]  # missing items: [\_\_] | | |
| % compliance of planned vs served menu = (# served as planned + # appropriate substitutions) = [\_\_] + [\_\_]=[\_\_] %  Total items served + items missing [\_\_] + [\_\_] | | | | | | |

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| **Short Order** | | | | | | |
| **Planned Item on G4G Menu** | **Color Code** | **Served Item** | **Color Code** | **Served as**  **Planned**  **(Y/N)**  *If N, see next column* | **Appropriate Substitution (Y/N)**  **or Addition\*** | **Notes** |
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| % compliance of planned vs served menu = (# served as planned + # appropriate substitutions) = [\_\_] + [\_\_]=[\_\_] %  Total items served + items missing [\_\_] + [\_\_] | | | | | | |

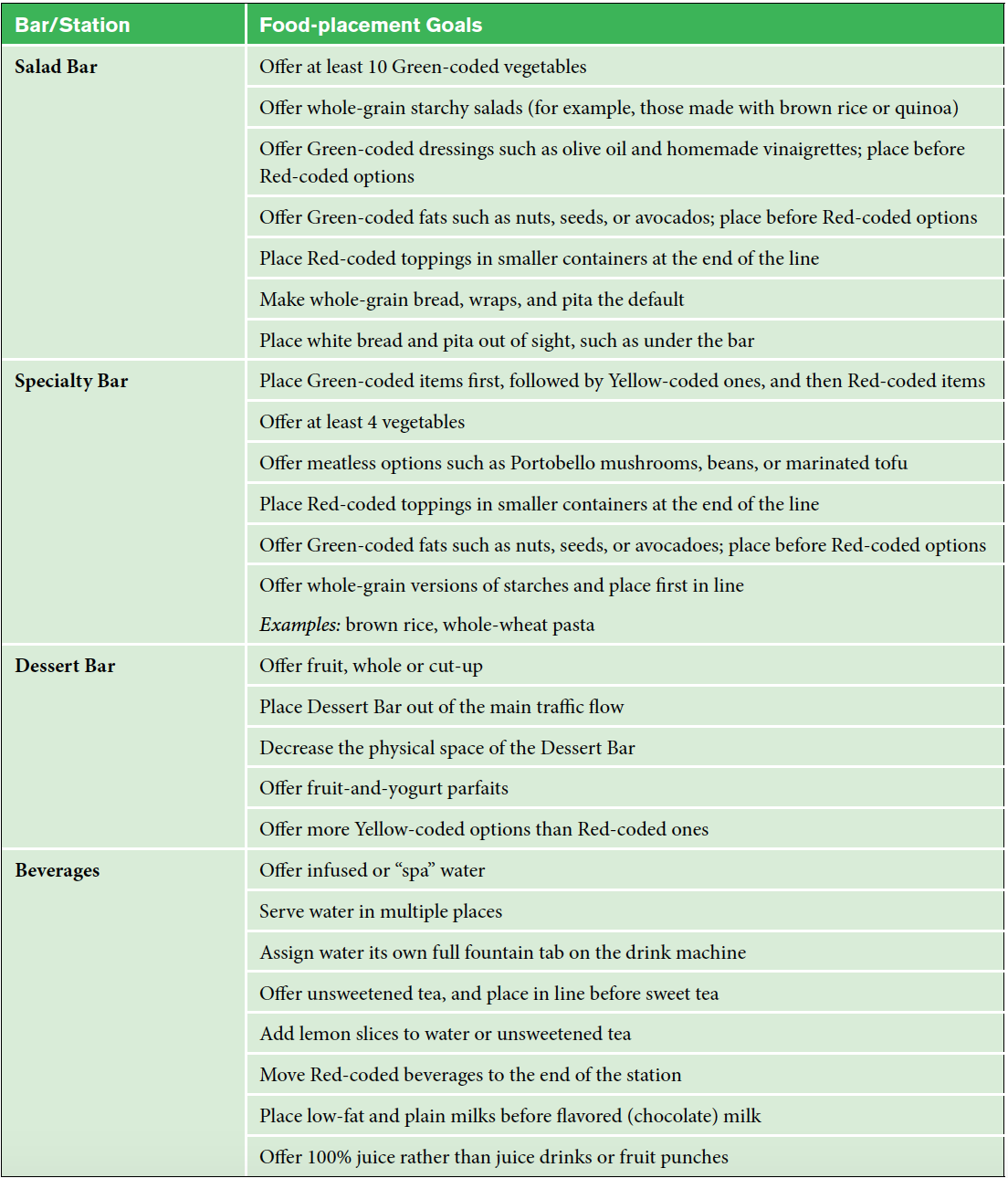
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| **Hydration or Beverage Station** | | | | | | |
| **Planned Item on G4G Menu** | **Color Code** | **Served Item** | **Color Code** | **Served as**  **Planned**  **(Y/N)**  *If N, see next column* | **Appropriate Substitution (Y/N)**  **or Addition\*** | **Notes** |
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| % compliance of planned vs served menu = (# served as planned + # appropriate substitutions) = [\_\_] + [\_\_]=[\_\_] %  Total items served + items missing [\_\_] + [\_\_] | | | | | | |

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| *Select* ***one*** *specialty bar at lunch or dinner to audit*  **Name of Specialty Bar:** [\_ \_] | | | | | | |
| **Planned Item on G4G Menu** | **Color Code** | **Served Item** | **Color Code** | **Served as**  **Planned**  **(Y/N)**  *If N, see next column* | **Appropriate Substitution (Y/N)**  **or Addition\*** | **Notes** |
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| # total items: [\_\_] |  | # total items: [\_\_] |  | # served as planned: [\_\_]  # appropriate substitutions: [\_\_]  # inappropriate substitutions: [\_\_]  # missing items: [\_\_] | | |
| % compliance of planned vs served menu = (# served as planned + # appropriate substitutions) = [\_\_] + [\_\_]=[\_\_] %  Total items served + items missing [\_\_] + [\_\_] | | | | | | |
| **TOTAL SCORE** | | | | | | |
| % TOTAL compliance of planned vs served menu =  (# TOTAL served as planned + # TOTAL appropriate substitutions) = [\_\_] + [\_\_] = \_[\_\_] %  TOTAL items served + TOTAL items missing [\_\_] + [\_\_] | | | | | | |
| PR #3.2  (passing = 75%)   |  |  | | --- | --- | | YES | NO | | **G4G 2.0 Menu Coding Goals:** Planned vs Served Menu  Evaluator initials [ ]  Notes: | | | | | |

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| G4G 2.0 Program Requirement | | | | | | |
| **(3) MENU GODING GOALS**  **3.3 Recipe Fidelity**  Method of Review: Observe meal production and audit 5 recipes each for two meal periods | | | | | | |
| Meal Period (Circle): Breakfast  Lunch Dinner | | | | | | |
| **Name of Recipe #1:** | |  | | | | |
| Where was the recipe obtained from?  (AFRS = Armed Forces Recipe Service) | | | Was the recipe prepared as written? | Were there any appropriate ingredient substitutions (i.e., same color code) in the recipes? \* | Were there added allowable seasonings? *Examples: spiciness, fresh or dried herbs, splash of citrus juice* | |
| (Circle)  AFRS legacy  AFRS revised  Local recipe  Internet  Other: \_\_\_\_\_\_\_  Format of recipe view:  Paper  Online | | | (Circle)  Yes = 1  No = 0 | (Circle)  Yes, or prepared as written= 1  Inappropriate sub = 0 | (Circle)  Yes, or prepared as written= 1  Inappropriate sub = 0 | |
| *\*If Yes, list original and substituted ingredient and reason:* | | | | | | |
| Meal Period (Circle): Breakfast  Lunch Dinner | | | | | | |
| **Name of Recipe #2:** | |  | | | | |
| Where was the recipe obtained from?  (AFRS = Armed Forces Recipe Service) | | | Was the recipe prepared as written? | Were there any appropriate ingredient substitutions (i.e., same color code) in the recipes? \* | | Were there added allowable seasonings? *Examples: spiciness, fresh or dried herbs, splash of citrus juice* |
| (Circle)  AFRS legacy  AFRS revised  Local recipe  Internet  Other: \_\_\_\_\_\_\_  Format of recipe view:  Paper  Online | | | (Circle)  Yes = 1  No = 0 | (Circle)  Yes, or prepared as written= 1  Inappropriate sub = 0 | | (Circle)  Yes, or prepared as written= 1  Inappropriate sub = 0 |
| \**If Yes, list original and substituted ingredient and reason:* | | | | | | |
| Meal Period (Circle): Breakfast  Lunch Dinner | | | | | | |
| **Name of Recipe #3:** | |  | | | | |
| Where was the recipe obtained from?  (AFRS = Armed Forces Recipe Service) | | | Was the recipe prepared as written? | Were there any appropriate ingredient substitutions (i.e., same color code) in the recipes? \* | | Were there added allowable seasonings? *Examples: spiciness, fresh or dried herbs, splash of citrus juice* |
| (Circle)  AFRS legacy  AFRS revised  Local recipe  Internet  Other: \_\_\_\_\_\_\_  Format of recipe view:  Paper  Online | | | (Circle)  Yes = 1  No = 0 | (Circle)  Yes, or prepared as written= 1  Inappropriate sub = 0 | | (Circle)  Yes, or prepared as written= 1  Inappropriate sub = 0 |
| *\*If Yes, list original and substituted ingredient and reason:* | | | | | | |
| Meal Period (Circle): Breakfast  Lunch Dinner | | | | | | |
| **Name of Recipe #4:** | |  | | | | |
| Where was the recipe obtained from?  (AFRS = Armed Forces Recipe Service) | | | Was the recipe prepared as written? | Were there any appropriate ingredient substitutions (i.e., same color code) in the recipes? \* | | Were there added allowable seasonings? *Examples: spiciness, fresh or dried herbs, splash of citrus juice* |
| (Circle)  AFRS legacy  AFRS revised  Local recipe  Internet  Other: \_\_\_\_\_\_\_  Format of recipe view:  Paper  Online | | | (Circle)  Yes = 1  No = 0 | (Circle)  Yes, or prepared as written= 1  Inappropriate sub = 0 | | (Circle)  Yes, or prepared as written= 1  Inappropriate sub = 0 |
| *\*If Yes, list original and substituted ingredient and reason:* | | | | | | |
| Meal Period (Circle): Breakfast  Lunch Dinner | | | | | | |
| **Name of Recipe #5:** | |  | | | | |
| Where was the recipe obtained from?  (AFRS = Armed Forces Recipe Service) | | | Was the recipe prepared as written? | Were there any appropriate ingredient substitutions (i.e., same color code) in the recipes? \* | | Were there added allowable seasonings? *Examples: spiciness, fresh or dried herbs, splash of citrus juice* |
| (Circle)  AFRS legacy  AFRS revised  Local recipe  Internet  Other: \_\_\_\_\_\_\_  Format of recipe view:  Paper  Online | | | (Circle)  Yes = 1  No = 0 | (Circle)  Yes, or prepared as written= 1  Inappropriate sub = 0 | | (Circle)  Yes, or prepared as written= 1  Inappropriate sub = 0 |
| *\*If Yes, list original and substituted ingredient and reason:* | | | | | | |
| **TOTAL SCORE** | | | | | | |
| (# recipes prepared as written [\_\_]+ # appropriate sub\_[\_\_] + # appropriate seasoning [\_\_]) = [\_\_] %  15\*  \*15 = 5 total recipes x 3 points available | | | | | | |
| PR #3.3  (passing = 75%)   |  |  | | --- | --- | | YES | NO | | **G4G 2.0 Menu Coding Goals:** Recipe Fidelity  Evaluator initials [\_\_]  Notes: | | | | | |

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| G4G 2.0 Program Requirement | | | | | | | | | |
| 1. **STANDARDIZED DISPLAY OF G4G COLOR AND SODIUM CODES**   **Method of review**: G4G-approved materials (Food Cards, Coding Signs, and Digital Menu Templates)  On-site walk through | | | | | | | | | |
| **Task** | | | | | | **Verification** | | | |
| Food Cards created | | | | | | Initials: [ ] Position: [ ] | | | |
| G4G Team member audits Food Cards for accuracy | | | | | | Initials: [ ] Position: [ ] | | | |
| Storage location for Food Cards | | | | | | Location: [ ] | | | |
| **Food Card Management** | | | | | | | | | |
| **Task** | | | | | **Verification** | | | | |
| Food Cards are available, accurate, and organized. | | | | | Write how many Food Cards are WITHIN compliance per each assessment per station.  *[Each column may have a different denominator]* | | | | |
| **EXAMPLE:**  *If “Station B1” has 7 menu items and 5 of the menu items have Food Cards out and of those 5, 4 match the menu item and all 5 are neatly displayed, your assessment would read: 5/5 are organized, 5/7 menu items have Food Cards, and 4/5 matches the menu items. See below.* | | | | | | | | | |
| Check all stations that are in operation today  *\* Circle NA if station is not operating* | | | **Food Cards are neatly displayed and organized** | | | **Food Card for each menu item** | | **Food Card matches menu item** | ***Notes***  *\*If menu item changed during service and affected compliance* |
| **EXAMPLE**  [ x ] B1: Mainline | [NA] | | 5/5 | | | 5/7 | | 4/5 | *2 Food Cards missing* |
|  | | | | | | | | | |
| [ ] B1: Mainline | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] B2: Omelet Bar | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] B3: Pancake Bar | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] B4: Fitness/Breakfast Bar | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] B5: Pastry Bar | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] B6: Beverage | [NA] | | **/** | | | **/** | | **/** |  |
| [ ]B7: Other  Write name: | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] L1: Mainline | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] L2: Salad Bar | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] L3: Deli/Sandwich | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] L4: Grill/Short Order | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] L5: Dessert Bar | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] L6: Theme/Specialty Bar Write name: | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] L7: Theme/Specialty Bar Write name: | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] L8: Beverage | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] L9: Other  Write name: | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] D1: Mainline | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] D2: Salad Bar | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] D3: Deli/Sandwich | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] D4: Grill/Short Order | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] D5: Dessert Bar | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] D6: Theme/Specialty Bar Write name: | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] D7: Theme/Specialty Bar Write name: | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] D8: Beverage | [NA] | | **/** | | | **/** | | **/** |  |
| [ ] D9: Other  Write name: | [NA] | | **/** | | | **/** | | **/** |  |
| **SUBTOTAL** | | | | | | | | | |
| # in compliance | | | [\_\_] | | | [\_\_] | | [\_\_] |  |
| # of Food Cards | | | [\_\_] | | | [\_\_] | | [\_\_] |  |
| % compliance | | | =[\_\_]% | | | =[\_\_]% | | =[\_\_]% |  |
| **TOTAL SCORE** | | | | | | | | | |
| Average all 3 columns for average % compliance | | | | | | | | | =[\_\_]% |
| # of white Food Cards | | [\_\_] | | [\_\_] | | | [\_\_] | |  |
| **SCORE** | | | | | | | | | |
| PR #4  (passing = 75%)   |  |  | | --- | --- | | YES | NO | | **Standardized Display of G4G Color and Sodium Codes**  Evaluator initials [\_\_]  Notes: | | | | | | | | |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| G4G 2.0 Program Requirement | | | | |
| **(5) FOOD-PLACEMENT STRATEGIES**  **Method of review:** Program Requirements Appendix H: G4G Food-placement Goals  On-site walk through | | | | |
| **Task** | **Verification** | | | |
| Check placement of color-coded items | **Green-coded items are placed first, followed by Yellow then Red**  If carrier item (pasta, tortilla, potato, etc.), place Green-coded carrier first then other carriers, followed by toppings Green, Yellow, Red | | | |
| **Stations**  Check all stations that are in operation today  *Circle NA if station is not operating* | | | **Green-coded then Yellow then Red**  *Circle point for stations in compliance* | ***Notes***  *\*Add note if menu item changed during service and affected compliance* |
| [ ] B1: Mainline | [NA] | | 1 |  |
| [ ] B2: Omelet Bar | [NA] | | 1 |  |
| [ ] B3: Pancake Bar | [NA] | | 1 |  |
| [ ] B4: Fitness/Breakfast Bar | [NA] | | 1 |  |
| [ ] B5: Pastry Bar | [NA] | | 1 |  |
| [ ] B6: Beverage | [NA] | | 1 |  |
| [ ] B7: Other  Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | | 1 |  |
| [ ] L1: Mainline | [NA] | | 1 |  |
| [ ] L2: Salad Bar | [NA] | | 1 |  |
| [ ] L3: Deli/Sandwich | [NA] | | 1 |  |
| [ ] L4: Grill/Short Order | [NA] | | 1 |  |
| [ ] L5: Dessert Bar | [NA] | | 1 |  |
| [ ] L6: Theme/Specialty Bar:  Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | | 1 |  |
| [ ] L7: Theme/Specialty Bar:  Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | | 1 |  |
| [ ] L8: Beverage | [NA] | | 1 |  |
| [ ] L9: Other –  Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | | 1 |  |
| [ ] D1: Mainline | [NA] | | 1 |  |
| [ ] D2: Salad Bar | [NA] | | 1 |  |
| [ ] D3: Deli/Sandwich | [NA] | | 1 |  |
| [ ] D4: Grill/Short Order | [NA] | | 1 |  |
| [ ] D5: Dessert Bar | [NA] | | 1 |  |
| [ ] D6: Theme/Specialty Bar:  Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | | 1 |  |
| [ ] D7: Theme/Specialty Bar:  Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | | 1 |  |
| [ ] D8: Beverage | [NA] | | 1 |  |
| [ ] D9: Other –  Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | | 1 |  |
| **SUBTOTAL SCORE** | | | | |
| # points [ ] = [ ] %  # stations [ ] | | | | |
| **Task** | | **Verification** | | |
| Check placement of color-coded items | | At least 2 other food placement strategies and/or menu revisions are in place  *[See pages 19-20 for* [*food placement examples*](https://www.hprc-online.org/nutrition/go-green/g4g-getting-started/implementation/program-requirements/program-requirements-5)*]* | | |
| **Stations**  *Circle NA if station is not operating* | | **Fill in the strategies used for each station**  *Circle point(s) for stations in compliance*  *\*Add notes if menu item changed during service and affected compliance* | | |
| ***Breakfast*** | | | | |
| [ ] B1: Mainline | [NA] | 1.  2. | | |
| [ ] B2: Omelet Bar | [NA] | 1.  2. | | |
| [ ] B3: Pancake Bar | [NA] | 1.  2. | | |
| [ ] B4: Fitness/Breakfast Bar | [NA] | 1.  2. | | |
| [ ] B5: Pastry Bar | [NA] | 1.  2. | | |
| [ ] B6: Beverage | [NA] | 1.  2. | | |
| [ ] B7: Other  Write name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | 1.  2. | | |
| ***Lunch*** | | | | |
| [ ] L1: Mainline | [NA] | 1.  2. | | |
| [ ] L2: Salad Bar | [NA] | 1.  2. | | |
| [ ] L3: Deli/Sandwich | [NA] | 1.  2. | | |
| [ ] L4: Grill/Short Order | [NA] | 1.  2. | | |
| [ ] L5: Dessert Bar | [NA] | 1.  2. | | |
| [ ] L6: Theme/Specialty Bar  Write name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | 1.  2. | | |
| [ ] L7: Theme/Specialty Bar Write name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | 1.  2. | | |
| [ ] L8: Beverage | [NA] | 1.  2. | | |
| [ ] L9: Other  Write name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | 1.  2. | | |
| ***Dinner*** | | | | |
| [ ] D1: Mainline | [NA] | 1.  2. | | |
| [ ] D2: Salad Bar | [NA] | 1.  2. | | |
| [ ] D3: Deli/Sandwich | [NA] | 1.  2. | | |
| [ ] D4: Grill/Short Order | [NA] | 1.  2. | | |
| [ ] D5: Dessert Bar | [NA] | 1.  2. | | |
| [ ] D6: Theme/Specialty Bar  Write name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | 1.  2. | | |
| [ ] D7: Theme/Specialty Bar  Write name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | 1.  2. | | |
| [ ] D8: Beverage | [NA] | 1.  2. | | |
| [ ] D9: Other  Write name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | [NA] | 1.  2. | | |
| **SUBTOTAL** | | | | |
| # points [ ] = [ ] %  # stations [ ] | | | | |
| **TOTAL SCORE** | | | | |
| GYR [ ] % x 1/3 + Additional strategies : [ ]% x 2/3  = [ ] % compliance | | | | |
| PR #5  (passing = 75%)   |  |  | | --- | --- | | YES | NO | | **Food-placement Strategies**  Evaluator initials [ ]  Notes: | | | |



|  |  |  |  |
| --- | --- | --- | --- |
| G4G 2.0 Program Requirement | | | |
| **(6) PROMOTION OF GREEN-CODED FOODS**  Method of review: G4G-approved food promotion materials (print and digital)  On-site walk through | | | |
| **Task** | **Verification** | | |
| Feature a Green-coded meal daily at 3 stations per meal; use G4G-approved signs and display prominently for diners to see (at the beginning of the line, facing diners) | Name the Featured Meal/Item or education sign displayed | | |
| **Stations**  Check all stations the facility operates  *Circle NA if station is not operating* | | **Featured Meal/Item**  *1 point for each station in compliance of all 3 parts*  *\*Add note if menu item changed during service and affected compliance* | |
| [\_\_] B1: Mainline | [NA] | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | |
| [\_\_] B2: Omelet Bar | [NA] | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | |
| [\_\_] B3: Pancake Bar | [NA] | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | |
| [\_\_] B4: Fitness/Breakfast Bar | [NA] | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | |
| [\_\_] B5: Pastry Bar | [NA] | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | |
| [\_\_] B6: Beverage | [NA] | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | |
| [\_\_] B7: Other  Write name: [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | [NA] | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | |
| [\_\_] L1: Mainline | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] L2: Salad Bar | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] L3: Deli/Sandwich | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] L4: Grill/Short Order | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] L5: Dessert Bar | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] L6: Theme/Specialty Bar  Write name: [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] L7: Theme/Specialty Bar  Write name: [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] L8: Beverage | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] L9: Other  Write name: [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] D1: Mainline | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] D2: Salad Bar | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] D3: Deli/Sandwich | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] D4: Grill/Short Order | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] D5: Dessert Bar | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] D6: Theme/Specialty Bar  Write name: [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] D7: Theme/Specialty Bar –  Write name: [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] D8: Beverage | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| [\_\_] D9: Other  Write name: [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] | [NA] | | [\_\_] G4G-approved sign used  [\_\_] Sign at the beginning of the line  Name of Featured Meal/Item:  [\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_] |
| **SUBTOTALS** | | | |
| Total # at B: [\_\_]  Total # at L: [\_\_]  Total # at D: [\_\_]  Total # = [\_\_] | | | |
| **TOTAL SCORE** | | | |
| Total # [\_\_] = [\_\_] %  9\*  \* 9 = 3 Green-coded items per meal x 3 meals | | | |
| PR #6  (passing = 75%)   |  |  | | --- | --- | | YES | NO | | **Promotion of Green-coded Foods**  Evaluator initials [\_\_]  Notes: | | |

|  |  |
| --- | --- |
| G4G 2.0 Program Requirement | |
| 1. **MARKETING AND EDUCATION**   Method of review: G4G-approved materials available during on-site walk through; check promotions outside Dining Facility/Galley | |
| **7.1 Print materials**  Method of review: Dining Facility/Galley walk through | |
| **Task** | **Verification** |
| Use only G4G-approved marketing materials | [\_\_] Check if in compliance |
| Materials professionally printed | [\_\_] Check if in compliance |
| Permanent posters displayed (3)  G4G%20Food%20Cards%20Poster.jpg G4G%20Sodium%20Poster.jpg G4G%20Traffic%20Light%20Poster.jpg | Check if displayed:  [\_\_] Food Cards  [\_\_] Sodium  [\_\_] Traffic Light |
| Rotating posters displayed (3)  Examples:  G4G%20Coach%20Poster.jpg G4G%20Enemy%20Vegetable%20Poster.jpg G4G%20Running%20Man%20Poster.jpg | Check if displayed and write in poster name:  [\_\_] Poster name:  [\_\_] Poster name:  [\_\_] Poster name: |
| Table tents, table signs, or napkin holder signs displayed | [\_\_] Check if in compliance |
| Brochures made available to diners | [\_\_] Check if in compliance  Location: |
| **TOTAL SCORE** | |
| (total checks from above) = [\_\_] / 10 = [ ] % | |
| **SCORE** | |
| PR #7.1  (passing = 75%)   |  |  | | --- | --- | | YES | NO | | **Marketing and Education: Print Materials**  Evaluator initials [\_\_] |
|  | |
| **7.2 Social Media**  Method of review: Review account activity over the past 2 weeks | |
| **Task** | **Verification** |
| Two (2) posts on Dining Facility/Galley social media account(s) per week | [\_\_] Check if available for use  Social media account type/name:  Days scheduled to post:  Name of lead:  [\_\_] Check if posting per schedule |
| **TOTAL SCORE** | |
| Total posts over 2 weeks = [\_\_] / 4 = [ ] %  or NA for scoring [\_\_] | |
| **SCORE** | |
| PR #7.2  (passing = 75%)   |  |  | | --- | --- | | YES | NO | | **Marketing and Education: Social Media**  Evaluator initials [\_\_] |
|  | |
| **7.3 Dining Facility/Galley G4G Grand Opening**  Method of review: Marketing and promotion outside Dining Facility/Galley; planned events or activities; review social media account activity over the past 2 months | |
| **Task** | **Verification**  *Circle point if in compliance* |
| Is there a marketing plan to actively promote the Dining Facility/Galley and highlight the launch of G4G? | 1 |
| Did you hold a Grand Opening? | 1 |
| Marketing and other strategies to promote the Grand Opening (directed via DFAC/Galley) | |
| Created flyer and posted around facility to announce and promote | 1 |
| Notified Public Affair Office (PAO) | 1 |
| Social media to announce/promote | 1 |
| Installation Public Affair Office (PAO) involved in marketing | 1 |
| Marketing and other strategies to promote the Grand Opening (directed or executed via Public Affair Office (PAO)) | |
| News articles / Press release / Commander’s Memo for Grand Opening | 1  Details: |
| Social Media (installation level) to promote Grand Opening | 1  Details: |
| Installation-wide promotional flyers or emails | 1  Details: |
| Other marketing and promotion of the Grand Opening  (not captured above) | Notes: |
| **SCORE** | |
| PR #7.3  (passing = 75%)   |  |  | | --- | --- | | YES | NO | | **Marketing and Education:** Dining Facility/Galley G4G Grand Opening  Evaluator initials [\_\_] |
| **7.4 General Marketing \*after\* the Grand Opening**  Method of review: Marketing plan; marketing and promotion outside the Dining Facility/Galley | |
| **Task** | **Verification**  *Circle point if in compliance* |
| Is there a Dining Facility/Galley staff designated as Marketing Lead? | 1  If yes, initials: [ ] Position [ ] |
| Marketing and other strategies to promote G4G, new menu, other DFAC changes (directed/executed by DFAC/Galley) | |
| Created flyer and posted around facility to announce/promote | 1 |
| Social media to announce/promote (beyond the provided social media curriculum) | 1 |
| Notified Public Affairs Office (PAO) | 1 |
| Marketing and other strategies to promote G4G, new menu, other DFAC changes (directed or executed via Public Affairs Office (PAO)) | |
| News articles / Press releases / Commander’s Memo | 1  Details: |
| Social Media (installation) | 1  Details: |
| Installation-wide flyers or emails | 1  Details: |
| Other marketing and promotion  (not captured above) | Details: |
| **SCORE** | |
| PR #7.4  (passing = 75%)   |  |  | | --- | --- | | YES | NO | | **Marketing and Education:** General Marketing After Grand Opening  Evaluator initials [\_\_]  Notes: |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **7.5 Nutrition Education**  Method of review: Discussion with dietitian or nutrition asset, training records | | | | | |
| **Task** | | | **Verification**  *Circle point if in compliance* | | |
| Unit-level education on the G4G program | | | 1 | | |
| Unit level education on nutrition | | | 1 | | |
| Dining Facility/Galley G4G team contacted the local dietitian(s) to shared changes made | | | 1 | | |
| Dining Facility/Galley G4G team contacted unit-level leadership (i.e., brigade command, etc.) to share changes made | | | 1 | | |
| **Presentations (Bonus)** | | | | | |
| Nutrition briefs conducted: |  |  |  |  |  |
| Date of brief: |  |  |  |  |  |
| Duration: |  |  |  |  |  |
| Number of attendees: |  |  |  |  |  |
| Trainer/educator: RD, Diet Tech, other? |  |  |  |  |  |
| Lesson plan details:  (*How did you incorporate G4G 2.0 in your education?)* |  |  |  |  |  |
| **SCORE** | | | | | |
| PR #7.5  (passing = 75%)   |  |  | | --- | --- | | YES | NO | | **Marketing and Education: Nutrition Education**  Evaluator initials [\_\_]  Notes: | | | | |
| **TOTAL SCORE** | | | | | |
| PR #7.1-7.5  (passing = 75%)   |  |  | | --- | --- | | YES | NO | | **Marketing and Education: Nutrition Education**  Evaluator initials [\_\_]  Notes: | | | | |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| G4G 2.0 Program Requirement | | | | | | |
| 1. **STAFF TRAINING AT THE Dining Facility/Galley/GALLEY LEVEL**   Method of review: Dining Facility/Galley staff roster; training and in-service records | | | | | | |
| **8.1 Staff Trainer**  Method of review: Training record and certificate | | | | | | |
| **Task** | | **Verification** | | | | |
| Name of training lead: | | Name: [ ] | | | | |
| Staff Trainer(s) at Dining Facility/Galley trained and certified (online) | | Name: [ ]  Date: [ ] | | Name: [ ]  Date: [ ] | | |
| Maintain G4G 2.0 training records | | Location of records: [ ] | | | | |
| **SCORE** | | | | | | |
| [\_\_] # of certified Staff Trainers = [\_\_] %  2 | | | | | | |
| PR #8.1  (passing = 100%)   |  |  | | --- | --- | | YES | NO | | | **Staff Training at Dining Facility/Galley Level: Staff Trainer**  Evaluator initials [\_\_] | | | | |
| **8.2 In-person staff training using \*PowerPoint\* G4G 2.0 training modules**  Method of review: Training records and certificates | | | | | | |
| **Task** | | **Verification** | | | | |
| ***Dining Facility/Galley Staff*** | | | | | | |
| **Trainer:** | | **Module(s)** | **Date** | | **# Trained** | **# of Total Staff Members** |
| Initials: [ ]  [\_\_] Roster available | |  | [\_\_\_\_\_\_\_\_\_] | | #: [\_\_] | #: [\_\_] |
| Initials: [ ]  [\_\_] Roster available | |  | [\_\_\_\_\_\_\_\_\_] | | #: [\_\_] | #: [\_\_] |
| Initials: [ ]  [\_\_] Roster available | |  | [\_\_\_\_\_\_\_\_\_] | | #: [\_\_] | #: [\_\_] |
| % staff trained = [\_\_] # staff trained = [\_\_] %  [\_\_] # staff available | | | | | | |
| ***Shift Supervisors /NCOs/Managers*** | | | | | | |
| Trainer:  Initials: [ ]  [\_\_] Roster available | | *Training details:* Program Requirements for NCOs and DFAC Manager | *Date*  Date: [\_\_\_\_\_\_\_\_\_] | | *# trained*  #: [\_\_] | *# of Total Staff Members*  #: [\_\_] |
| % staff trained = [\_\_] # staff trained = [\_\_] %  [\_\_] # staff available | | | | | | |
| **SCORE** | | | | | | |
| PR #8.2  (passing = 80%)   |  |  | | --- | --- | | YES | NO | | | **Staff Training at Dining Facility/Galley Level:**  In-person staff training using \*PowerPoint\* G4G 2.0 training modules  Evaluator initials [\_\_]  Notes: | | | | |
| **8.3 Staff Training \*Hands-on Training\* G4G 2.0**  Method of review: Training schedule and roster | | | | | | |
| **Task** | | **Verification** | | | | |
| ***Dining Facility/Galley Staff*** | | | | | | |
| **Trainer** | | **Training details** | **Date** | | **# Trained** | **# of Total Staff Members** |
| Initials: [ ]  [\_\_] Roster available | |  | [\_\_\_\_\_\_\_\_\_] | | #: [\_\_] | #: [\_\_] |
| Initials: [ ]  [\_\_] Roster available | |  | [\_\_\_\_\_\_\_\_\_] | | #: [\_\_] | #: [\_\_] |
| Initials: [ ]  [\_\_] Roster available | |  | [\_\_\_\_\_\_\_\_\_] | | #: [\_\_] | #: [\_\_] |
| **TOTAL SCORE** | | | | | | |
| [\_\_] # staff trained = [\_\_] % staff trained  [\_\_] # staff available | | | | | | |
| ***Shift Supervisors/NCOs/Managers*** | | | | | | |
| **Trainer** | | **Training details** | **Date** | | **# Trained** | **# of Total Staff Members** |
| Initials: [ ]  [\_\_] Roster available | |  | [\_\_\_\_\_\_\_\_\_] | | #: [\_\_] | #: [\_\_] |
| Initials: [ ]  [\_\_] Roster available | |  | [\_\_\_\_\_\_\_\_\_] | | #:[\_\_] | #: [\_\_] |
| Initials: [ ]  [\_\_] Roster available | |  | [\_\_\_\_\_\_\_\_\_] | | #: [\_\_] | #: [\_\_] |
| Initials: [ ]  [\_\_] Roster available | |  | [\_\_\_\_\_\_\_\_\_] | | #: [\_\_] | #: [\_\_] |
| **TOTAL SCORE** | | | | | | |
| [\_\_] # of management trained = [\_\_] % total management trained  [\_\_] # of management available | | | | | | |
| PR #8.3  (passing = 80%)   |  |  | | --- | --- | | YES | NO | | **Staff Training at Dining Facility/Galley Level:**  Evaluator initials [\_\_]  Notes: | | | | | |