

CACFP At-Risk Afterschool Meals Program: Offer vs Serve and Share Tables

Offer versus Serve		
What is Offer versus Serve (OVS)?	OVS is an optional method to serve meals at breakfast, lunch, or supper. All required food components must be offered to each participant who then may decline some of the foods. OVS is not allowed for snacks.	
Key Terms:	 Food Component—a group of foods in a reimbursable meal. Food components include Milk, Meat/Meat Alternate, Vegetable, Fruit, Grain Food Item – a specific food offered within the food Component (e.g., broccoli is a food item in the vegetable component) 	
	All food items at breakfast, lunch and supper must be <i>different</i> from one another. For example, bran flakes and puffed rice cereal are the same food item (i.e., cereal), and apple slices and apple sauce are two forms of apples that are not identical but are the same food item.	

Examples:

OVS at Breakfast

- The 3 required *food components* at breakfast are milk, fruit/vegetable, and grains.
- OVS requires at least 4 *food items*, in the required minimum serving sizes, be offered:
 - 1. Milk Component
 - 2. Fruit/vegetable Component
 - 3. Grain Component
 - 4. Meat/meat alternate Component
- The child must take 3 different *food items* of the 4 food items offered.

OVS at Lunch or Supper

- Requires one *food item* from each of the 5 *food components*, in the required minimum serving sizes, be offered:
 - 1. Milk Component
 - 2. Meat/meat alternate Component
 - 3. Vegetable Component
 - 4. Fruit Component
 - 5. Grain Component
- The child must take 3 *food components*, rather than 3 food items.







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Share Tables			
What is a Share Table?	A share table or station is an option that allows participants to return whole food or beverage items they choose not to eat, which are then available to other children who may want additional servings. Programs must plan, prepare, and order food with the goal of providing one meal per participant at each meal service.		
	 your Program's preferences: Participants may take an ad Food or beverage items left another meal service; and/o Food or beverage items may 	ditional helping of a food or beverage from the share table at no cost; on the share table may be served and claimed for reimbursement during or y be donated to a non-profit organization, such as a community food ther non-profit charitable organization	
Requirements and Best Practices	Step 1 REQUIRED: Follow Federal, State, and local health and food safety requirements.		
	Step 2 : Establish clear guidelines for food components that may and may not be shared or reused as part of a later reimbursable meal		
	Step 3 : If sharing items that require cooling is permissible under local laws, establish strict food safety guidelines to prevent the risk of foodborne illness.		
Step 4: Supervise the share		ble at all times to ensure compliance with food safety requirements.	
	Step 5: Promote the share table to participants and families.		
Food components recommended for	r sharing:	Food components NOT recommended for sharing:	
 Unopened pre-packaged items, such as a bag of baby carrots or sliced apples in a cooling bin Whole pieces of fruit, such as apples or bananas Unopened milk, if immediately stored in a cooling bin maintained at 41° F or below 		 Unpackaged items, such as a salad bowl without a lid Packaged items that can be opened and resealed Opened items (i.e., opened bag of carrots or sliced apples) Perishable foods when temperature controls are not in place 	

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