



## Cafeteria General Observations

District/School \_\_\_\_\_

Date: \_\_\_\_\_

General	Rating
Noise Level	
Lighting	
Odor	
Clear traffic pattern	
Menu clear & neat	
menu presented before approaching serving area	
Menu uses descriptive words	
Cheerful lunchroom staff	
Teaching staff present	
Free cold water available	
Free cold water advertised & promoted	

Dining Area	Rating
Cleanliness	
Attractive healthy food posters	
Monitors circulating	
Monitors' rapport with students	

Check Out	Rating
Cheerful lunchroom staff	
Efficient	
Only healthy items by check out	
Positive verbal prompts	

**Directions:**  
 Write "+" for positive impression  
 Write "N" for neutral impression  
 Write "-" for negative impression  
 Write "n/a" for not applicable or not present

Serving and ala carte area	Rating
Cleanliness	
Sample reimbursable meal on display	
Healthiest food offered at beginning of serving line	
Food's appearance	
Fruits and Vegetables in (2) locations	
Fruit displayed in bowls or baskets	
Cut up fruit available	
White milk 50% stock	
White milk front or first beverage	
Salad bar in main line of traffic	
Less healthy ala carte items away from flow of traffic	

One thing this cafeteria is doing really well:

One suggestion you have for this cafeteria:

One thing you see in this cafeteria that you can bring to your cafeteria:

Adapted from [www.smarterlunchrooms.org](http://www.smarterlunchrooms.org)