Non-Metro Area Agency on Aging Compliance Assessment

Revised August, 2012

Program Assessed:		
Site(s)		
Address:		
Phone Number: Date of Assessment: Fiscal Year Assessed: Persons Contacted:		
Conducted By:		

	T		т_	
		Date of Last		
Previous Assessment Issues:		Finding	Yes	No
				
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Define the geographical area or mile radius serviced by the program.	Name, address and telephone number of organization:			
Define the geographical area or mile radius serviced by the program.			_	
Identify the location of all sites operated by the program. List the type of services provided by the program: (All) What is the governing body of the organization? Local Government (City or County) Board of Directors Non Profit For Profit Other Does the Program have a Board of Directors? When was the last meeting: Poes the agency have Articles of Incorporation? (Review/Copy) Yes No	Is the organization designated as a Direct Service Provider?		Yes	No
List the type of services provided by the program: (All) What is the governing body of the organization? Local Government (City or County) Board of Directors Non Profit For Profit Other Does the Program have a Board of Directors? When was the last meeting: Does the agency have Articles of Incorporation? (Review/Copy) Yes None of the program have a State Corporate Report? Date filed: (Obtain copy) Yes None of the program have a State Corporate Report? Date filed: (Obtain copy)	Define the geographical area or mile radius serviced by the program.			
What is the governing body of the organization? Local Government (City or County) Board of Directors Non Profit For Profit Other Does the Program have a Board of Directors? When was the last meeting: Does the agency have Articles of Incorporation? (Review/Copy) Yes N Does the agency file a State Corporate Report? Date filed: (Obtain copy)	Identify the location of all sites operated by the program.			
What is the governing body of the organization? Local Government (City or County) Board of Directors Non Profit For Profit Other Does the Program have a Board of Directors? When was the last meeting: Does the agency have Articles of Incorporation? (Review/Copy) Yes N Does the agency file a State Corporate Report? Date filed: (Obtain copy)			<u></u>	
Local Government (City or County) Board of Directors Non Profit For Profit Other Does the Program have a Board of Directors? When was the last meeting: The profit of the program have a Board of Directors? Yes Note the agency have Articles of Incorporation? (Review/Copy) The profit of th	List the type of services provided by the program: (All)			
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For Profit Other Does the Program have a Board of Directors? When was the last meeting: Does the agency have Articles of Incorporation? (Review/Copy) Yes N Does the agency file a State Corporate Report? Date filed: (Obtain copy) Yes N	Local Government (City or County) Board of Directors			
When was the last meeting: Does the agency have Articles of Incorporation? (Review/Copy) Yes N Does the agency file a State Corporate Report? Date filed: (Obtain copy) Yes N	For Profit			
Does the agency have Articles of Incorporation? (Review/Copy) Does the agency file a State Corporate Report? Date filed: (Obtain copy) Yes N	Does the Program have a Board of Directors?		Yes	No
Does the agency file a State Corporate Report? Date filed: (Obtain copy) Yes N	When was the last meeting:			
	Does the agency have Articles of Incorporation? (Review/Copy)		Yes	No
Is the agency in good standing with the State Corporation Commission? Yes N	Does the agency file a State Corporate Report? Date filed:	(Obtain copy)	Yes	No
	Is the agency in good standing with the State Corporation Commission?		Yes	No
Does the program have an Advisory Council? Yes N	Does the program have an Advisory Council?		Yes	No

Give a brief narrative of the composition, role, and functions of the Advisory Council.	
How often does the Program Director and staff meet with Advisory Council?	
Does the program have a policy on selecting and dismissing Advisory Council members?	Yes No
Does the organization have a current organizational chart?	Yes No
	Tes NO
When was the most recent public hearing held?	
When was the most recent Quality of Services Survey conducted? (obtain copy)	
Does the organization have an Emergency and Inclement Weather Plan? (obtain copy)	Yes No
Does the organization have adequate insurance coverage for:	
Accident	Yes No
Fire	Yes No
Theft	Yes No
Fidelity Bond	Yes No
Professional Liability	Yes No
Directors and Officer Liability Vehicle & General Liability	Yes No Yes No
Does the program have policies and procedures established for the following:	
Bingo and Games of Chance	Yes No
Participant Code of Conduct	Yes No
Participant Grievances	Yes No
Political Activity	Yes No
Affirmative Action	Yes No
Eligibility for Obtaining Services	Yes No
Enrollment/Dismissing of Participants from	m Services Yes No
Program Income	Yes No
Fund Raising	Yes No
Vehicle Maintenance	Yes No
Equipment Maintenance	Yes No
Do all sites operated by the contractor meet American's with Disabilities Act (ADA) requirement	ts Yes No
Do all facilities meet fire, safety, health, sanitation and construction codes?	Yes No

	erating condition and secured by locks?	Yes 	No
		<u> </u>	
		<u> </u>	
Are the following posted in a conspicu			
	Rights of eligible persons	Yes	No
	Full cost of meal for ineligible persons	Yes	No
	Policy for serving ineligible persons	Yes	No
	Recommended contribution amount & how used Menus in large print	Yes Yes	No
	Participant grievance procedures	Yes	No No
	EID report	Yes	No
	Food Service Permit	Yes	No
	Fire Inspection Reports	Yes	No
	Drug Free Workplace	Yes	No
	Carry-out meals policy	Yes	No
	Participant Code of Conduct	Yes	No
	Program Code of Conduct	Yes	No
	Fund Raising Policy	Yes	No
	Evacuation Plan	Yes	No
	Exit signs	Yes	No
		<u> </u>	
Lies training been provided to all staff	f valuateers advisery sourcil members and heard of directors?		
Has training been provided to all staff	f, volunteers, advisory council members and board of directors?		
Has training been provided to all staff	Required Certified Training		No
Has training been provided to all staff	Required Certified Training Older Americans Act	Yes	
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures	Yes	No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance		No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures	Yes Yes	No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management	Yes Yes Yes	No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview	Yes Yes Yes Yes	No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview Reporting Process	Yes Yes Yes Yes Yes	No No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview Reporting Process Advisory Council Training Board of Director's Training Customer Services	Yes Yes Yes Yes Yes Yes	No No No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview Reporting Process Advisory Council Training Board of Director's Training Customer Services Program Code of Conduct	Yes	No No No No No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview Reporting Process Advisory Council Training Board of Director's Training Customer Services Program Code of Conduct Service Definitions	Yes	No No No No No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview Reporting Process Advisory Council Training Board of Director's Training Customer Services Program Code of Conduct Service Definitions Confidentiality/HIPAA	Yes	No No No No No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview Reporting Process Advisory Council Training Board of Director's Training Customer Services Program Code of Conduct Service Definitions Confidentiality/HIPAA Legislative Process	Yes	No No No No No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview Reporting Process Advisory Council Training Board of Director's Training Customer Services Program Code of Conduct Service Definitions Confidentiality/HIPAA Legislative Process In-House Training	Yes	No No No No No No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview Reporting Process Advisory Council Training Board of Director's Training Customer Services Program Code of Conduct Service Definitions Confidentiality/HIPAA Legislative Process In-House Training Nutrition/Meal Preparation	Yes	No No No No No No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview Reporting Process Advisory Council Training Board of Director's Training Customer Services Program Code of Conduct Service Definitions Confidentiality/HIPAA Legislative Process In-House Training Nutrition/Meal Preparation Kitchen Safety	Yes	No No No No No No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview Reporting Process Advisory Council Training Board of Director's Training Customer Services Program Code of Conduct Service Definitions Confidentiality/HIPAA Legislative Process In-House Training Nutrition/Meal Preparation Kitchen Safety CPR/First Aid/Emergency	Yes	No No No No No No No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview Reporting Process Advisory Council Training Board of Director's Training Customer Services Program Code of Conduct Service Definitions Confidentiality/HIPAA Legislative Process In-House Training Nutrition/Meal Preparation Kitchen Safety CPR/First Aid/Emergency Vehicle Safety/Maintenance	Yes	No No No No No No No No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview Reporting Process Advisory Council Training Board of Director's Training Customer Services Program Code of Conduct Service Definitions Confidentiality/HIPAA Legislative Process In-House Training Nutrition/Meal Preparation Kitchen Safety CPR/First Aid/Emergency Vehicle Safety/Maintenance Code of Conduct	Yes	No No No No No No No No No No No
Has training been provided to all staff	Required Certified Training Older Americans Act Non-Metro AAA Policies & Procedures Contract Compliance Financial Management SAMS Overview Reporting Process Advisory Council Training Board of Director's Training Customer Services Program Code of Conduct Service Definitions Confidentiality/HIPAA Legislative Process In-House Training Nutrition/Meal Preparation Kitchen Safety CPR/First Aid/Emergency Vehicle Safety/Maintenance	Yes	No No No No No No No No No No No

Personnel Supervisory Yes No Fire Safety/Prevention/Evacuation Yes No

Capital Outlay

Are there any outstanding contracts for Capital Outlay?	Yes _	No
What governmental agency received the appropriations? (County/City) Provide copy of backup document	_	
	- - -	
What funding, if needed, will be used to support the operations and maintenance of the new project?	_ _	
If no operational funding is available what alternative plans are in place?	_ _ _	
What is the funding source for the project? Severance Tax Bonds and/or General Obligation Bonds.	- - -	
What is the fallaling source for the project: Geverance Tax Bonds and/or General Obligation Bonds.	- - -	
What timeframe is in place for draw-down of funds? (Has the funding been encumbered or is it being actively drawn down)?	_	
	- - -	
What is the current status of capital outlay projects? (In process, active, non-active)	- - -	
What is the timeframe for completion of projects?	-	

Which senior sites are being affected by the project	xts?	_	
How is capital outlay funding tracked? (Provide fin	ancial backup)	-	
	anotal basisapy	_ _	
Has funding been reconciled?		Yes	No
General Personnel and Fringe Benefits			
Does the organization have a current staffing plan	for review?	Yes	No
Are job descriptions written, signed and on file for	every position?	Yes	No
Does the organization have a current personnel po	olicy manual? nimum contents:	Yes	No
IVIII	Hiring procedures	Yes	No
	Firing procedures	Yes	No
	Grievance procedures	Yes	No
	Promotion/demotion procedures	Yes	No
	Vacation policy	Yes	No
	Sick leave policy	Yes	No
	Compensatory time off policy	Yes	No
	Education leave policy	Yes	No
	Holiday policy	Yes	No
	Performance evaluation procedures	Yes	No
	Hours of work	Yes	No
	Compensation rates	Yes	No
	Pay periods	Yes	No
	Disciplinary action procedures Time accountability procedures and documentation	Yes Yes	No
	Conduct policies - to include sexual harassment	Yes	No No
	Non-discrimination policy	Yes	No
	Drug free workplace	Yes	No
How many individuals are employed by the organize		. 00	
Thow many individuals are employed by the organiz			
What percentage of employees are:			
Full time			
Part Time			
Does the organization conduct reference checks p	rior to hiring employees.	Yes	No
Are background checks performed for staff providi chore, respite, home-delivered meals drivers)?	ng in-home services (homemaker, personal care,	Yes	No
What procedures are followed to insure that the re	cruitment process is open and fair?		
		_ _	
-			

What procedures are followed to assure that qualified individuals are selected for each open po	osition?
Are employees compensated fairly and equitably? How is this determined?	Yes No
Have any employees been laid off in the past year?	Yes No
Do employees receive bonuses?	Yes No
Who approves bonuses?	
How often are bonuses given?	
How often are employees evaluated?	
Section II. Financial Standards and Management	
Is the Program on Direct Purchase of Service or Expense Reimbursement (SA1)? Direct Purchase of Service Expense Reimbursement	
List all staff, with their job titles, that participate in the financial management of the program?	
List all personnel that are bonded and identify their job titles:	

Does the agency receive other funds (City ,County, United Way, FEMA, Title XX etc., Volur List: Review/Copy)	iteer)	Yes	No
		<u> </u>	
		<u> </u>	
Are assessments and/or reviews conducted by other funding sources Dates: Obtain Copy		Yes	No
		<u> </u>	
Does the program have a financial policy and procedures manual?		Yes	No
If yes, does the manual have subsequent updates of policies? If yes, Is the manual available for review by staff and public?		Yes Yes	No No
Are the following covered in the financial policies and procedures manual:			
Lock Box		Yes	No
Program Income		Yes	No
Petty Cash		Yes	No
Fund Raising		Yes	No
Perpetual Inventory		Yes	No
Cash Receipts Disbursements		Yes Yes	No No
Does the organization use a double entry accounting system?		Yes	No
Is the program able to produce a full set of books for the assessment? Month or Period assessed:		Yes	No
1. General Ledger			
2. Cash Receipts Journal		Yes	No
Cash Disbursement Journal Payard Layers I		Yes	No
4. Payroll Journal		Yes	No
5. Trial Balance		Yes	No
6. Income Statements by Service		Yes	No
Are accounting records separated by contracted services?		Yes	No
Are accounting records maintained on a cash or accrual basis?	Cash	Accrual	
If cash basis accounting is used are records converted to accrual basis for financial reports		Yes	No

Describe the me	thod used to allocate expenses to various grants and services.	_	
-		_	
- -		_ _	
When was the la (Review)	st staff time study conducted?	- -	
Are staff time stu	udies conducted at least semi-annually?	Yes	No
How often is the	Nutrition production Study conducted? Quarterly Semi-Annually Other	_	
List all persons in	nvolved in the financial planning process for the program		
- -		_ _	
How often are fir	nancial plans developed? Annually Quarterly Other	_	
Describe how the	e program determined units of service for the program this fiscal year.		
- -		_ _	
	f assumptions were the most recent financial plans developed? cipants by service provided, program and location, types and number of vice provided).	_	
- -		- -	
-		_ _ _	
- -		_ _ _	
Are revenues pro	ojected for each fund source?	Yes	No
What steps are t	aken if projected revenues are not sufficient to cover projected expenditures?		
	Additional revenue sources are sought Operating budget reduced Objectives and assumption changed		
- -		<u>-</u>	

Are operating budgets compared with If so, how often are these comparison between budgeted and actual revenue usually a 100% variance in any cost	ons made? What sues? (Significant v	steps are taken if significant variance depends on the size		Yes —	No
				<u> </u>	
				<u> </u>	
Does the budget being used by the porthe Budget reported on the SA1?	orogram correspon	d to the Summary of Budget	ed Revenues	Yes	No
Is the program on budget for the time If "No" describe program's final		essed?		Yes	No
				_	
				<u> </u>	
				_ 	
Are expenditures allocated correctly	to each service?	How? Explain		Yes —	No
				<u> </u>	
Has the program met the goals include Service	ded in the Direct P Contracted	Purchase Agreement? Contracted Units	YTD Units	¬ .,	
Congregate Meals Home Delivered Meals				Yes Yes	No No
Transportation				Yes	No
Assisted Transportation				Yes	No
Case Management				Yes	No
Adult Day Care				Yes	No
Chore				Yes	No
Homemaker				Yes	No
Health Education Training				Yes	No
Physical Fitness/Exercise Health Screening				Yes Yes	No No
Respite - Elders				Yes	No
Respite-Grandchildren				Yes	No
CG - Access Assistance				Yes	No
CG - Counseling				Yes	No
CG - Information Services				Yes	No
CG - Supplemental Services				Yes	No
If "No" describe reason for not meeti	ng the goals and tl	he plan to remedy.			
				<u> </u>	
				<u> </u>	

If the program is on Expense Reimbursement (SA1) do the General Ledger expenses reconcile to the SA1 report for the month being assessed? If "No" describe why.	Yes	No
Is the current cost of each service in line with the contracted unit cost? If "No" describe the difference and reason why.	Yes	No
Does the program have other revenues that are not reported to AAA? What type of funds? What are they used for?	Yes	No
Does the organization have Program Income Cash on hand? If "Yes" how much and reason why?	Yes	No
What types of program income is earned? Participant Contributions Proceeds on sale of property Insurance Proceeds Fund Raising Other		
Are participants asked to contribute?	Yes	No
Is contribution voluntary?	Yes	No
How is confidentiality of contribution assured?		
Is the amount of contribution related to the unit cost of the service activity?	Yes	No

How is the program donation amount determined?		
Has the suggested donation amount been approved by the Governing Body?	Yes	No
Is anyone denied participation if contributions are not made?	Yes	No
What staff is involved in the collection of Participant contributions?		
How are cash receipts from contributions documented by the organization?		
Do the Daily Cash Reports reconcile to the revenue reported on the General Ledger? Explain any discrepancies	Yes	No
Does the program follow their policies and procedures for the control of all cash received? (i.e. who receives the funds, counts the funds, deposits the funds, records the funds, etc.) Explain any discrepancies	Yes	No
Is all cash deposited daily? If "No" explain:	Yes	No
Has the program requested a waiver from AAA if Program Income is not deposited daily? (Obtain copy of approval)	Yes	No
Where are cash receipts kept prior to deposit?		
Are expenditures made out of daily (un-deposited) receipts (donations)?	Yes	No
List suggested donation for congregate meals. \$		
Does the amount reflected above coincide with amount posted in facility?	Yes	No
What is the full cost of the meal as reflected on the Summary of Budgeted Revenues?		

Does the amount reflected above coincide with amount posted in facility? If "No" explain:	Yes	No
Do staff and guests under the age of 60 pay for meals? If yes, how much do they pay per meal? \$	Yes	No
Reported on the Meal Count Report (MCR) Reported in SAMS	Yes Yes	No No
Who collects the payment? Does someone else pay for these meals? If yes, who pays for the meals?	Yes	No
Does the revenue reported for Guest and Staff meals reconcile to MCR and If "No" explain:	I SAM's ? Yes	No
Is a lock box being used to collect donations? If "No" what method is used?	Yes	No
If "Yes" how often is the box opened?		
Who monitors the donation box? Does the individual monitoring the box have a key? Is there more than one key to the lock box? Is the lock box in a convenient location? Is there change being given from the box? How many persons count the donations?	Yes Yes Yes Yes	No No No No
Describe how contributions for home delivered meals are handled.		
Is a change fund used?	Yes	No
Is the balance in the fund verified by a second person each time the change	is replenished? Yes	No
Does the organization have a petty cash fund?	Yes	No
Who has access to the petty cash?		
Where is the petty cash fund kept?		

What types of expenditures are made from the petty cash fund?		
Does the amount of petty cash seem reasonable?	Yes	No
Is there a maximum allowed for a single petty cash disbursement?	Yes	No
What documentation is required for a petty cash disbursement?		
	- - -	
Do petty cash vouchers provide adequate financial support?	Yes	No
How is the petty cash fund replenished?	_	
	- - -	
Does the program use a Purchase Order system? If "No" describe system used.	Yes -	No
	- -	
Does the program follow their policies and procedures for purchasing? If "No" explain:	Yes	No
	- - -	
How are cash disbursements made by your program for reimbursement of expenditures?	-	
What documentation supports disbursements?	-	
How is supporting documentation checked before approval of payment? (arithmetic, complete documents, proper signatures, authorization consistent with prescribed organizational policies, reasonableness.	-	
	- -	

How is the verification of proper cash disbursement documented? (date invoice received, initials, account codes, directors signature on invoice or voucher)		
Are checks made out to "cash" or "bearer"	Yes	No
Are blank checks signed in advance?	Yes	No
How are voided checks handled?		
Who is sutherized to sign checks?		
Who is authorized to sign checks?		
What steps are taken to assure that duplicate payments of invoices are avoided?		
Where are signed checks stored that have not been mailed?		
Where are blank checks stored?		
What process is used to request goods or services for the Program?		
Who reviews and approves requests?		
What are the basis for approving requests?		
Are purchase orders prepared?	Yes	No

How is the person re	questing goods or services informed that a purchase order has been issued?		
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		<u> </u>	
		<u> </u>	
What procedures are goods ordered?	e followed to determine that goods received match the type and quantity of		
How are invoices rev	riewed before payment?	<u> </u>	
	icwed bololo payment:		
Does the current Acc If "No" explain	counts Payable on the General Ledger represent the actual payables?	Yes	No
<u> </u>		<u> </u>	
Are there any payable If "Yes" explain	es more than forty-five (45) days in arrears? n:	Yes	No
		<u> </u>	
<u> </u>		<u> </u>	
Are employee withho accounting records?	oldings and other deductions recorded as liabilities in the	Yes	No
When a payment is r	made to the federal or state authority is the liability reduced?	Yes	No
Accrual Basis: Is the records?	e employer's share of Social Security taxes recorded in accounting	Yes	No
Cash Basis: How is	the liability for share of SS taxes recorded?	Yes	No
Does the payroll regi	ster for the period being assessed reconcile to the general ledger?		
	Wages	Yes	No
	Federal Withholding	Yes	No
	State Unemployment	Yes	No
	Workers' Compensation Pension	Yes	No
	Health Insurance	Yes Yes	No No
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Are W-2 forms prepared for all employees?	Yes	No			
Are 1099 forms prepared for all individuals who received more that \$600 in the past calendar year for personnel services?					
Has the organization deposited federal and state income withholding taxes and employer Social Security taxes as required?	Yes	No			
Have penalties ever been paid to IRS for delinquent withholding tax payments? If "Yes" explain:	Yes —	No			
Are there notes to support any outstanding loans to the organization? If yes, who signed the note(s)	Yes	No			
If yes, who signed the note(s)	_ _ _				
Is the holder of note (lender) in any way associated with the organization?	Yes	No			
Are there lease agreements to support any lease/contract held by organization?	Yes	No			
Is the lessor in any way associated with the organization?	Yes	No			
Are un-liquidated obligations reflected in the most recent grant report?	Yes	No			
Are there any contingent liabilities? If "Yes" explain:	Yes —	No			
How many bank accounts are maintained?	_				
Are bank statements reconciled promptly?	Yes	No			
Who prepares reconciliation?	_				
Are bank reconciliations reviewed and signed by the Director?	Yes	No			
Does the cash balance on the General Ledger reconcile with the bank reconciliation report for the period being assessed? If "No" explain:	Yes	No			
	<u> </u>				

Does the program follow their policies and procedures for property and equipment management If "No" explain:	? Yes	No
Does the organization maintain an inventory report for all equipment/property to include: Description of item Purchase price Funding source Date of purchase Location of item Condition of item Ownership of item	Yes Yes Yes Yes Yes Yes	No No No No No No
Were properties purchased with federal grant or contract monies approved in advance?	Yes	No
For what properties does the organization take depreciation or use allowable costs?		
		
What method of depreciation is used?		
Are physical inventories taken of preparties hold by the execution at least execution	Vac	N.
Are physical inventories taken of properties held by the organization at least annually?	Yes	No
In the past year has program appropriately disposed of tangible property that has been purchased with public funds? <u>Explain:</u>	Yes	No
Was revenue reported as Program Income?	Yes	No
Are record retention requirements being observed? (Kept three years after project termination?	Yes	No
Was a certified Audit conducted for the prior fiscal year?	Yes	No
Date of last audit:		
Who conducted the audit?		
How long has auditor been auditing the program?		
What process was followed in obtaining the auditor? Describe		
Did the auditor suggest any changes to the financial system or practices?	Yes	No
Have these changes been implemented?	Yes	No

Nutrition Services Incentive Program (NSIP) No	ot Applicable		
Does the organization have separate accounting Program?	ng records for Nutrition	Services Incentive	Yes	No
Does the organization have Nutrition Services	Incentive Program fund	s on hand?	Yes	No
Does the organization expend Nutrition Service Federal & State Funds?	es Incentive Program fu	nds prior to expending	Yes	No
Does the organization ensure that Nutrition Se for the purchase of raw foods?		n funds are used solely	Yes	No
Does the expense for the last NSIP report recoverify and list any discrepancies)	oncile with program reco		Yes	No
Senior Employment Program (SEP)		ot Applicable		
Number of SEP enrollees assigned to this Cor	itractor by AAA			
How many vacant positions exist?	How long	has vacancy existed?		
Enrollee Name			<u> </u>	
Has each SEP enrollee been screened for Rec	certification this fiscal ye	ear?	Yes	No
Is total income for all members of the househo	ld reported for eligibility	?	Yes	No
Are all SEP enrollees age eligible?			Yes	No
Have any waivers been approved by the AAA? If "Yes" how many?	Type (Income, A	.ge)	Yes	No
Are the waivers justified and documented in er	nrollees individual file?		Yes	No
-				

How many waivers have been awarded to this program in the last 12 months?		
Are duties assigned and listed on the Task Description Form at each work site the same as what is reported and on file with the AAA?	Yes	No
Are individual work hours the same as work schedule reported to the AAA?	Yes	No
Do any of the SEP enrollees work more than 20 hours per week?	Yes	No
Was prior written approval obtained from the AAA to allow enrollees to work more or less than 20 hours per week? If so, when?	Yes	No
Are timesheets for SEP work hours kept on file and available to the AAA for review?	Yes	No
Are annual and sick leave hours computed and reported correctly?	Yes	No
Is Social Security and Workers Compensation expense reported in the request for reimbursement (SA1) and reconcile to the amounts reflected on the General Ledger? If "No" explain:	Yes	No
Does the approved budget on the SA1 match the approved budget on the AAA reimbursement voucher and the Notification of Grant Award (NGA).	Yes	No
Does the program continue to have unexpended budget balances at the end of the fiscal year? If "Yes" explain why:	Yes	No
Have monthly SA1 reports been submitted in a timely manner to the Santa Fe office as well as to the SEP Manager in the Clovis office? If "No" explain:	Yes	No
Does the expense for the last SEP report reconcile with program records? verify and list any discrepancies)	Yes	No
Have any enrollees been transitioned to unsubsidized employment this fiscal year? How many? Reported to AAA?	Yes Yes	No No

Have any SEP enrollees been terminated this year? If "Yes" explain basis for termination:	Yes	No
Was an appeal requested? If "Yes" how was the appeal process conducted?	Yes	No
Is documentation in the individual(s) personnel file?	Yes	No
Was any accrued annual leave paid to the enrollee when they resigned or terminated? If "Yes" what amount? \$	Yes	No
What training has the Contractor provided to SEP enrollees?		
List any other training that SEP enrollees acquired this fiscal year on their own or through the AAA or other entities.	<u> </u>	
Is training documented in the individual SEP personnel file?	Yes	No
Has contractor conducted SHIP screening for each enrollee?	Yes	No
List any other Public Benefit Agencies that SEP enrollees were referred to such as? QMB, Food Stamps, Commodities, Income Tax Rebate, LIHEAP, etc. an the outcome of each.	_	
How are vacancies advertised? (obtain copies)		
Does an established pool of applicants exist? If "No" explain:	Yes	No
Has Contractor been able to keep the positions filled and utilize the SEP funds appropriately? If "No" explain:	Yes	No
		

Are there any problems in	n recruiting or retainin	ng enrollees?				
Describe how the SEP pr	ogram benefits your	service area.			_	
Verify the following updat	ed items are maintai	ned in each SEP en	ollee file:			
Task Description Work Schedule Physical Exam Form			Enrollee 3		<u>-</u> -	
Driver's License or ID Task Description Work Schedule Physical Exam Form					_ _ _	
Driver's License or ID	Enrollee 9	Enrollee 10			_	
Task Description Work Schedule Physical Exam Form Driver's License or ID					_ _ _	
Note to Assessor: Con	duct individual enro	ollee interviews usi	ng the SEP Enrollee	Questionnaire.		
Performance Tracking						
List the staff person(s) res	sponsible for data co	llection, consumer a	ssessments, and SAI	MS liaison:		
					_ _ _	
					<u> </u>	
Does each staff person lis	sted above have a si	gned confidentiality s	statement on file?		— Yes —	No
Do SAMS/HFA users kee	p their User ID's and	passwords secure a	and confidential?		Yes	No

Have SAMS/HF	A software users received training on:			
	•	General uses of SAMS	Yes	No
		Generating Reports	Yes	No
		Printing Consumer Records	Yes	No
		Using Routes	Yes	No
		Using SAMs generated Rosters	Yes	No
		as sign-in sheets	. 00	110
Is the Non-Metr	o AAA Consumer Assessment Form completed for	or each consumer?	Yes	No
		Nutrition Health Screening	Yes	No
		ADLs/IADLs	Yes	No
		Consumer Notes Page	Yes	No
Are reassessme	ents performed?		Yes	No
		2 page Consumer Record (SAMS/HFA)	Yes	No
		Nutrition Health Screening	Yes	No
		ADLs/IADLs	Yes	No
		Consumer Notes Page	Yes	No
Is the consume	r assessment process performance in accordance	e with ALTSD NewMapis Policy?		
	Conducted by authorized, trained employee or ve		Yes	No
	Face-to-face, one-on-one in private to ensure co		Yes	No
	Obtain all information on the Non-Metro AAA Co		Yes	No
	Reassessments conducted as specified within sp	pecific service requirements	Yes	No
			-	
			_	
			-	
			_	
A 11. *				NI.
If "No" ex	service recipients assessed prior to receiving services. Applain:	vices?	Yes	No
			- -	
Describe the pr	ocess used to reconcile and balance units of serv	ico rapartad to AAA2	_	
Describe trie pr		ice reported to AAA!	_	
			- -	
			_	
			- -	
			_	

General Reporting Requirements

Are required reports submitted timely?										
Meal Count Report by the 5th working day of each month										
SA1 Report for SEP/NSIP/Expense Reimbursement by the 5th working day of each month Program Income & Local Revenue Report (PILR) by the 5th working day of each month										
Program Income & Local Revenue Report (PILR) by the 5th working day of each month Menus with required analysis and dietary guidelines 1 month in advance of serving										
Menus with required analysis and dietary guidelines 1 month in advance of serving Rosters and Transmittals by the 2nd working day of each month Consumer Assessments and Reassessments on the day conducted Agency Summary Report (ASR) and SAMS Verification Statement NM Senior Employment Quarterly Report by the 10th working day following quarter										
									Yes Yes	No No
								or Trial Balance by the 7th working day following quarter	Yes	No
							Quarterly Monitoring Report by the	, , , , , , , , , , , , , , , , , , , ,	Yes	No
Quarterly Morntoning Report by the	Total day following quartor	100	110							
										
Section III. Service Delivery										
How does the program determine eligibili	ty of Older American Act Services?									
										
Is the following documentation maintained	d in participant files?									
ŭ	Non-Metro AAA Consumer Assessment Form	Yes	No							
	Reassessment Form	Yes	No							
	Follow-up for "At-Risk"	Yes	No							
	Consumer Notes	Yes	No							
	Care Plan, if applicable	Yes	No							
	Letter of Agreement/Understanding, if applicable	Yes	No							
	Signed copy of In-Home Client's Rights, if applicable	Yes	No							
	Progress Notes, if applicable	Yes	No							
	Determination of service level need									
		Yes	No							
	Participant Code of Conduct	Yes	No							
	Discontinuance of Service Form, if applicable	Yes	No							
Is there a referral process in place?		Yes	No							
9										
Are referrals documented? (Review)		Yes	No							
Does the organization have a griculance	procedure for participants who are discordated with an	Vaa	NI.							
denied services?	procedure for participants who are dissatisfied with or	Yes	No							

Describe the method used to assure that services provided will promote the following rights of participants who receive such services.

- 1. The right to be treated with respect and dignity.
- 2. The right to voice a grievance regarding services, without discrimination or reprisal as a result of voicing such grievance.
- 3. The right to confidentiality of records.
- 4. The right to receive needed support and services in an atmosphere of sincere interest and concern.

In addition, in-home service clients have:

- 5. The right to participate in the development of care plans.
- 6. The right to be informed in advance about each in-home service provided and about any change in services.
- 7. The right to have the property of such individual treated with respect.
- 8. The right to be fully informed (orally and in writing), in advance of receiving an in-home service, of such individual's rights and responsibilities.

ex	The right to be encouraged and supported in maintaining one's independence to the stent that conditions and circumstances permit and to be involved in program of ervices designed to promote personal independence.
56	ervices designed to promote personal independence.
_	
_	
_	
_	
_	
What eff	orts are in place to expand services?
_	
Describe	efforts to ensure quality and effectiveness of services provided.
How mai	ny vehicles does the organization have?
How mai	ny are ADA compliant (wheelchair lifts, etc.)?
Describe	the condition of each vehicle.
_	

Are all vehicles licensed and insured?

Yes

No

Is there a policy report on file Was AAA informed?	Is there a policy report on file? Was AAA informed?								Yes Yes Yes	No No No
How many hours does each driver work?									<u> </u>	
Do all drivers have a valid and properly classi	ified dr	iver's li	cense?						Yes	No
What percentage of time does each driver sp									163	140
Delivering meals Transporting to/from center Shopping assistance Medical appointments Recreation activities Home visits Total	1	2	3	4	5	6	7	8		
Are transportation logs maintained? Including:									Yes	No
Beginning and ending mileage Driver's Name Beginning and ending time Location and destination Client's name Fuel purchase Daily maintenance check (oil	I, tire p	ressure	e, etc.)						Yes Yes Yes Yes Yes Yes	No No No No No No
Are volunteer drivers utilized?									Yes	No
What identification does staff use prior to enter	ering a	client's	s home	?						
In the event of an emergency (medical, behave	vioral,	etc.) wh	nat is th	e proce	edure t	o be fo	llowed	by staff?		
Is there a waiting list for any service? List - how many on the list and length of	of time								Yes	No

-				onal risk?		
Nutrition Services				Not	Applicable	_
	Cı	urrent	F	Posted	Inspection Date:	Comments:
EID Report	Yes	No	Yes	No		
lood Suppression Report	Yes	No	Yes	No		
ood Service Permit	Yes	No	Yes	No		
ire Inspection	Yes	No	Yes	No	·	
lenus (in large print)	Yes	No	Yes	No	_	
vacuation Plan	Yes	No	Yes	No	_	
arry out meals policy	Yes	No	Yes	No	_	
xit Signs	Location:		Illui	minated	Inspection Date:	Comments:
			Yes	No		
			Yes	No		
			Yes	No		
			Yes	No		
			Yes	No		
. ₋ 			Yes	No		
ire Extinguishers:	Location:		Dry	Wet	Inspection Date:	Comments:
			-			
			 			
			 			
-						
irst Aid Kits:			Stocked?		Yes No	

Kitchen		W	ork				Tempe	rature)			
Equipment	Description	Pro	perly	Cle	ean		Lo		Cur	rent	in	out
Refrigerators:	,	Yes	No	Yes	No		Yes	No	Yes	No		
3		Yes	No	Yes	No		Yes	No	Yes	No		
		Yes	No	Yes	No		Yes	No	Yes	No		
		Yes	No	Yes	No		Yes	No	Yes	No		
		Yes	No	Yes	No		Yes	No	Yes	No		
Freezers:		Yes	No	Yes	No		Yes	No	Yes	No		
		Yes	No	Yes	No		Yes	No	Yes	No		
		Yes	No	Yes	No		Yes	No	Yes	No		
		Yes	No	Yes	No		Yes	No	Yes	No		
		Yes	No	Yes	No		Yes	No	Yes	No		
Store Room:		Yes	No	Yes	No		Yes	No	Yes	No		
		Yes	No	Yes	No		Yes	No	Yes	No		
	Food Item											
Steam table:							Yes	No	Yes	No		
						_	Yes	No	Yes	No		
						_	Yes	No	Yes	No		-
						_	Yes	No	Yes	No		
						_	Yes	No	Yes	No		
	Milk					_	Yes	No	Yes	No		
Dishwasher:		Yes	No	Yes	No	_	Yes	No				
Proper care of o	dirty dishes?	Yes	No	Are pans air-	dried?		Yes	No	Dishto	wels used?	Yes	No
Are Bleach leve	ls sufficient?	Yes	No	Docur	nented	Bleach	levels	(50-1	100pp)			
Hand washing s	sink:	Yes	No	Yes	No				Paper Comn	Towels nents	Yes	No
3 compartment	sink:	Yes	No	Yes	No							
Hood over stove		Yes	No	Yes	No							
Ice Maker		Yes	No	Yes	No							
Stove		Yes	No	Yes	No							
Oven		Yes	No	Yes	No	•						
Convection over	n	Yes	No	Yes	No							
Dough Mixer		Yes	No	Yes	No							
Deep Fryer		Yes	No	Yes	No							
Slicer		Yes	No	Yes	No							
Microwave		Yes	No	Yes	No							
Can Opener		Yes	No	Yes	No							
Weight Scale		Yes	No	Yes	No							
Is the weight so	ale being used?			Yes	No							
How often are the	he grease traps c	leaned	?									
What method is	used to control r	odents	?			_	How of	ten?				
Are menus subr	mitted to AAA in a	a timely	manı	ner?								
						Breakfa Lunch	ast				Yes Yes	No No
Is there participa											Yes	No
Describe	:											
Does prepared	meal coincide wit	h the p	osted	menu?							Yes	No

Was the same meal served to both congregate and home delivered consumers?	Yes	No
Were recipes used and followed in today's menu?	Yes	No
How are menus and recipes analyzed? Nutritionist/Reg. Dietician Nutrition Software Web-Based Menus Meal Pattern		
Are menus recycled? If "Yes" How often?	Yes	No
Who prepares the menus?		
Has the program had any request for special menus? Explain:	Yes	No
Are Menu Substitutions utilized and documented?	Yes	No
Is food being prepared on site?	Yes	No
Is food catered?	Yes	No
How many kitchen staff are there?		
How many volunteers?		
What time does staff begin?		
What are the serving hours?		
How much time is there between preparation and serving the meal?		
Are the following utilized by staff and volunteers? Hairnets Caps Aprons Gloves	Yes Yes Yes Yes	No No No No
Are portion control tools used? If "No" explain:	Yes	No
How many meals were prepared today? Yesterday?		
How are meals forecasted?		

Is meal variance evaluated daily?	Yes	s No
Is the 10% variance exceeded?	Yes	s No
Documented?	Yes	s No
Do participants take perishable foods home	Yes	s No
What is done with left over food?		
Are participants allowed in the kitchen area?	Yes	s No
Are HDM delivered at proper temperature? Hot foods at 140 Cold foods at 41	degrees or higher Yes degrees or lower Yes	
Describe sanitary procedures followed for congregate and home delivered meals.		
Is the 2 hour maximum rule observed? If "No" explain:	Yes	s No
How are cold food packaged? Aluminum Plastic Type of carriers being used?		
Styrofoam Type of cooling source to ensure temps?		
How are hot foods packaged? Aluminum Type of carriers being used? ———————————————————————————————————		
Plastic Oliver Type of heating source to ensure temps?		
How often are HDM carriers cleaned and sanitized?		
Does anyone other than designated driver deliver meals?	Yes	s No
If "Yes" identify:		
Have all designated meal drivers been trained using the handbook for home delivered If "Yes" is training documented?	d meals? Yes	

What	form of identification	n is use	d by employe	es/volunteers	when enterin	g a client's ho	ome?		
What	happens if a client is	s not ho	ome when a n	neal is deliver	red?				
	procedures are in pred meals to a parti		addressing o	other needs id	lentified when	providing ho	me		
How n	nany HDM routes de	oes the	program hav	e?					
							Home Delivere	d Temperatur	e Log
	Route	No. mls	Distance (miles)	Beginning (time)	Ending (time)	Delivery (time)	Hot-1 Hot-2	Cold2	Cold3
							0 0	0	
							0 0	0	
							0 0	0	
							0 0	0	
How o	ften are shelf stable	e meals	delivered?						
Do sh	elf stable meals me If "Yes" is this docu			ements?				Yes Yes	No No
Are in:	structions for handli	ng shelf	f stable meals	s provided wit	h each meal?			Yes	No
What 1	type of information i	is given	to home deli	vered meal cl	ients?				
	•	J			Menu			Yes Yes	No
						ctions for pro ctions for pro	per storage per re-heating	Yes	No No
Is ther	e a need for a test	meal?						Yes	No
Is ther	e a HDM temperatu	ıre log?	(Review)					Yes	No
Who c	checks the HDM ten	nperatui	re?			How often?			
ls a pe	erpetual inventory be How often?	eing kep	ot?					Yes	No
Is a ph	nysical inventory be How often?	ing kept	?					Yes	No
Who n	naintains the invent	ory?							
Does t	the Director know h	ow to do	the inventor	ry?				Yes	No

Are inventory records maintained?		Current? Reconcile	e?		Yes Yes Yes	No No No
Is food cost kept on a daily basis?					Yes	No
How does the program verify local site inventories?						
Who has access to all inventory storage spaces?						
Who has the key?						
	Fre	ezer	Refriç	gerator	Dry Fo	ods
Is a daily usage log being utilized?	Yes	No	Yes	No	Yes	No
Are all products dated and labeled?	Yes	No	Yes	No	Yes	No
Are all products a minimum of 6" off the floor?	Yes	No	Yes	No	Yes	No
Is inventory secured and locked?	Yes	No	Yes	No	Yes	No
Are food storage temperatures maintained? Is there adequate dry food storage?	Yes	No	Yes	No	Yes Yes	No No
Are dry products in airtight containers?					Yes	No
Procedure in place to assure oldest items used first? (FIFe	O method)				Yes	No
Is there adequate air circulation around food?					Yes	No
Is storage room cool and dry?					Yes	No
How is food ordered?						
Who places the order? Who receives? Places:						
Receives:						
Is a bid process used to purchase food/supplies? If "Yes" how often? If "Yes" how is the bid awarded?					Yes	No
Describe the procedure used to ensure wholesomeness on Dented cans	f food quality.					
Water stains on dry foods						
Tears, holes or punctures on packaging					<u> </u>	
Are all damaged products dated when the product	is received?				— Yes	Nο

	Inventory Sampling	a			
Food Item	Observed	Inventory		Recor Yes Yes Yes Yes Yes Yes Yes Yes	No No No No No No No No
How often is putrition training provided t	es all staff and valuateers?			Yes	No
How often is nutrition training provided t Is training documented? (Review)	o ali stali and volunteers?			Yes	No
Did training include the following topic at Thermometer Calibration First Aid Emergency Procedures Food Safety Temps. Meal Preparation Menu Planning Portion Control Kitchen Safety Record Keeping Nutrition Policy Sanitation Personal Hygiene Inventory Is a training plan submitted to the AAA for	Length of Training	Trainer	Date	Yes	No
Is training plan followed? How are Nutrition Education requirement How often is Nutrition Education provide	nts met for Congregate parti	cipants?		Yes	No
Is Nutrition Education documented?				Yes	No
Is Nutrition Education tracked in SAMS?	?			Yes	No
How are Nutrition Education requirements How often is Nutrition Education provide		participants?			
Is Nutrition Education documented?				Yes	No
Is Nutrition Education tracked in SAMS?	?			Yes	No
Verification					

Month: Number Congregate: Number HDM Reconcile with SAMS? Yes No