

Hot Lunch Vendor Evaluation

Nutrition, safety, service, privacy and value

Scoring

Score each area from 0 (not provided) to 3 (strong evidence). Use the score to organize questions, not to replace principal approval or board procurement and food-safety requirements.

Vendor evaluation

PPM 150 evidence	0 1 2 3	
Allergen and ingredient clarity	0 1 2 3	
Price and value	0 1 2 3	
Ordering and privacy	0 1 2 3	
Refunds and missed lunches	0 1 2 3	
Delivery reliability	0 1 2 3	
Accessibility and family choice	0 1 2 3	
References and insurance	0 1 2 3	

Required discussion

- ☐ Current nutrition and portion information supports the PPM 150 menu calculation.
- ☐ Allergen and cross-contact communication is clear; no unsupported 'allergy safe' claim.
- ☐ Prices, fees, subsidies, cancellations and refunds are understandable.
- ☐ The ordering platform collects only necessary information and explains its privacy practices.
- ☐ Delivery, storage, distribution and volunteer responsibilities are documented.
- ☐ The school has a contingency plan for late, missing or unsafe orders.

Official starting points

<https://www.ontario.ca/document/education-ontario-policy-and-program-direction/policyprogram-memorandum-150>
<https://www.ycdsb.ca/wp-content/uploads/Policy-603A-School-Fundraising.pdf>