

STANDARDS FOR CLOSING MEAL SITES
Recommended by SMPAC 11/20/02; Adopted by LCOG Board 4/03

1. U.S. Census Data for the area & characteristics of users:
Overall population over age 60
Percentage of persons 60 and older in poverty in area
Percentage of minority older persons in area
Percentage of persons age 85 plus in area
Look at demographic characteristics of users. How closely do they match the target population criteria? How closely do they match the characteristics of the community?
2. Demonstrated community use of program:
Participants registered
Average daily attendance
Meals Served over time (has trend changed?)
3. Ability to deliver service efficiently & effectively:
Cost per meal at the meal site. Meals served per staff hour at the site compared to average.
Availability of reasonable and cost effective method to provide MOW client assessment and client follow-up.
Do cost savings of closure justify the disruption?
Impact of closure of site on food service contracted volume.

4. Demonstrated community support such as:
Sufficient volunteers to deliver the services
Willingness of local businesses, organizations, public agencies, and/or individuals to contribute to the program financially. How much fund raising is actually generated in the community?
Availability, condition and cost of the building in use.
Average donation for meals at the site
5. Availability of alternatives:
Are there other sources of meals, companionship & service in the area? Is transportation to the nearest site realistic? Can participants access these alternatives?
Are there ways to change the service delivery to “save” the site?
Have other alternatives been tried?
1,2,3 Standards are “Red Flags”
4,5 Standards are Mitigating Circumstances