

# NACS Site Checklist

Human resources		Yes	No
1.	At least two health care providers on staff are or can be trained in nutrition care and support.	<input type="checkbox"/>	<input type="checkbox"/>
Equipment and materials		Yes	No
2.	The site has at least one functioning scale for adults that measures weight in kg.	<input type="checkbox"/>	<input type="checkbox"/>
3.	The site has at least one functioning scale for adults that measures weight in kg to the nearest 100 g.	<input type="checkbox"/>	<input type="checkbox"/>
4.	The site has at least one functioning scale for children that measures weight in kg to the nearest 100 g.	<input type="checkbox"/>	<input type="checkbox"/>
5.	The site has at least one height/length board that measures in cm to the nearest cm.	<input type="checkbox"/>	<input type="checkbox"/>
6.	The site has mid-upper arm circumference (MUAC) tapes for adults.	<input type="checkbox"/>	<input type="checkbox"/>
7.	The site has MUAC tapes for children.	<input type="checkbox"/>	<input type="checkbox"/>
8.	The site has algorithms/guidelines for managing malnutrition in adults.	<input type="checkbox"/>	<input type="checkbox"/>
9.	The site has algorithms/guidelines for managing malnutrition in children.	<input type="checkbox"/>	<input type="checkbox"/>
10.	The site has at least one set of nutrition counseling cards (if these exist).	<input type="checkbox"/>	<input type="checkbox"/>
11.	The site has forms for recording and evaluating dietary intake.	<input type="checkbox"/>	<input type="checkbox"/>
12.	The site has a chart with weight-for-height z-score cutoffs (WHZ) using the 2006 WHO child growth standards.	<input type="checkbox"/>	<input type="checkbox"/>
13.	The site has a chart with body mass index (BMI) cutoffs for adults and BMI-for-age cutoffs for older children and adolescents.	<input type="checkbox"/>	<input type="checkbox"/>
14.	The site has utensils, cookware, and equipment (e.g., bowls, serving spoons, pan, cooker) to demonstrate cooking healthy meals and preparing specialized food products.	<input type="checkbox"/>	<input type="checkbox"/>
Nutrition assessment and classification		Yes	No
15.	Every client coming to the site for the first time is weighed and measured and has weight and height recorded.	<input type="checkbox"/>	<input type="checkbox"/>
16.	Every adult client has BMI recorded.	<input type="checkbox"/>	<input type="checkbox"/>
17.	Every pregnant or lactating client has MUAC measured.	<input type="checkbox"/>	<input type="checkbox"/>
18.	Every child client has WHZ calculated and/or recorded and/or MUAC measured and recorded.	<input type="checkbox"/>	<input type="checkbox"/>
19.	Every client is assessed for symptoms (e.g., severe dehydration, severe anemia, diarrhea, vomiting, oral sores or thrush, anorexia, tuberculosis, or other opportunistic infections) that could affect nutritional status.	<input type="checkbox"/>	<input type="checkbox"/>

<b>Nutrition counseling and support</b>		<b>Yes</b>	<b>No</b>
20.	Depending on the results of nutrition assessment, clients are counseled to:		
	a. Be weighed periodically.	<input type="checkbox"/>	<input type="checkbox"/>
	b. Eat more energy-rich food.	<input type="checkbox"/>	<input type="checkbox"/>
	c. Maintain good sanitation and hygiene.	<input type="checkbox"/>	<input type="checkbox"/>
	d. Drink plenty of clean and safe water.	<input type="checkbox"/>	<input type="checkbox"/>
	e. Maintain a healthy lifestyle to prevent stress and depression.	<input type="checkbox"/>	<input type="checkbox"/>
	f. Engage in physical activity.	<input type="checkbox"/>	<input type="checkbox"/>
	g. Manage diet-related symptoms.	<input type="checkbox"/>	<input type="checkbox"/>
	h. Manage drug-food interactions.	<input type="checkbox"/>	<input type="checkbox"/>
	i. Engage in physical activity.	<input type="checkbox"/>	<input type="checkbox"/>
	j. Manage diet-related symptoms.	<input type="checkbox"/>	<input type="checkbox"/>
	k. Manage drug-food interactions.	<input type="checkbox"/>	<input type="checkbox"/>
21.	The counselor asked the client about barriers to changing nutrition practices.	<input type="checkbox"/>	<input type="checkbox"/>
22.	The counselor discussed a relevant small doable action for the client to try.	<input type="checkbox"/>	<input type="checkbox"/>
23.	The counselor used job aids to counsel the client.	<input type="checkbox"/>	<input type="checkbox"/>
24.	Every client who qualifies for specialized food products is weighed on each visit, and the weight is recorded on the client record form.	<input type="checkbox"/>	<input type="checkbox"/>
25.	Every severely malnourished client is given an appetite test before being put on home management of severe malnutrition.	<input type="checkbox"/>	<input type="checkbox"/>
26.	Every client who qualifies for specialized food products is prescribed enough therapeutic and/or supplementary food, following the guidelines used at the facility, to last until the next visit.	<input type="checkbox"/>	<input type="checkbox"/>
27.	Clients are counseled that specialized food products are not suitable for infants under 6 months old.	<input type="checkbox"/>	<input type="checkbox"/>
28.	Clients are counseled that specialized food products are prescribed only to treat malnutrition and should not be shared with others in the family.	<input type="checkbox"/>	<input type="checkbox"/>
29.	Mothers are counseled to breastfeed exclusively for the first 6 months of life, introduce adequate and appropriate complementary food thereafter, continue breastfeeding for the first 12 months of life, and stop breastfeeding only when they can feed their infants a nutritionally adequate and safe diet without breast milk.	<input type="checkbox"/>	<input type="checkbox"/>
<b>M&amp;E</b>		<b>Yes</b>	<b>No</b>
30.	Nutritional status is recorded for every client who receives nutrition assessment.	<input type="checkbox"/>	<input type="checkbox"/>
31.	Nutrition data are aggregated monthly.		
32.	Reports on nutrition data are sent monthly to higher levels on time.		

<b>Commodity management</b>		<b>Yes</b>	<b>No</b>
33.	The site has clean, dry, ventilated storage space to store nutrition commodities.		
34.	Nutrition commodities are stored away from the floors and walls.		
35.	The storage space is free of insects and rodents.		
36.	Specialized food products are protected from sunlight.		
37.	Damaged or expired nutrition commodities are stored separately from usable stock.		
38.	The site has enough stores of ready-to-use therapeutic food (RUTF) to last for 3 months.	<input type="checkbox"/>	<input type="checkbox"/>
39.	The site has enough stores of fortified-blended food (FBF) to last for 3 months.	<input type="checkbox"/>	<input type="checkbox"/>
40.	The site has adequate and appropriate space to store specialized food products, nutrition supplements, and related commodities.	<input type="checkbox"/>	<input type="checkbox"/>
41.	The site reports numbers of clients receiving specialized food products according to the agreed disaggregation and schedule.	<input type="checkbox"/>	<input type="checkbox"/>
42.	The site orders specialized food products and other supplies according to the agreed schedule.	<input type="checkbox"/>	<input type="checkbox"/>
43.	The site maintains stock records of specialized food products.	<input type="checkbox"/>	<input type="checkbox"/>
44.	The site uses “first to expire, first out” procedures and stock management for food and other commodities.	<input type="checkbox"/>	<input type="checkbox"/>
45.	The site orders specialized food products in advance to avoid running out of stocks.	<input type="checkbox"/>	<input type="checkbox"/>