Section	Form subsection	Site Nam	ie	Question #	Due Date	Status		
On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period		/P MIDDLE	410	06/24/2019	CAP Accepted		
	CAP Accepted Casey Miller 00 09:30 AM	6/17/2019	CAP Accepted					
	CAP Submitted CRYSTAL DECARO 06/17/2019 09:27 AM		In order to meet the weekly grain requirement for Grade 6-8, entree salads for lunch will be packaged with a roll and croutons, or three packages of crackers as of Tuesday, May 28th, 2019 . Should there be any Gluten Free requests from students that have provided a doctor's note, an entree salad will be prepared and packaged together with a meat/meat alternative component that equates to 2oz (for example, tuna salad, sliced deli meat, hard boiled eggs, etc.) along with a fruit option (for example, 2oz bag of sliced apples). In order to meet the weekly grain requirement for Grade 6-8, all breakfast options will include a package of graham crackers. If a student does not choose a graham cracker with their breakfast, a bin will be placed by the register with graham crackers available. Additionally, there will be signage placed on the line during breakfast to encourage students that, "each breakfast contains 2 Whole Grain options, for example, a muffin, or donut paired with a graham cracker." As of September 2019 , the Middle School will serve 2oz WG equivalent cereal bowls to ensure the weekly grain requirement is met. As of Tuesday, May 28th, 2019 , all production records will be separate for Breakfast and Lunch, with corresponding meal components. As of Friday, May 24th, 2019 , the entire staff became clear of all expectations at a Mandatory Training meeting that reviewed the findings from this audit. As a team, we will continue to make sure all lunch entrees offered have at least 2oz equivalent M/MA and 2oz equivalent WG components. Additionally, we will continue to make sure all breakfast entrees offered have at least 2oz WG component.					
	CAP Rejected Casey Miller 06 09:18 AM	5/17/2019	Production records should reflect ch	nanges made at time of o	correction			
Corrective Action History								

CAP Submitted CRYSTAL DECARO 06/06/2019 09:44 AM	In order to meet the weekly grain requirement for Grade 6-8, entree salads for lunch will be packaged with a roll and croutons, or three packages of crackers as of Tuesday , May 28th, 2019 . Should there be any Gluten Free requests from students that have provided a doctor's note, an entree salad will be prepared and packaged together with a meat/meat alternative component that equates to 2oz (for example, tuna salad, sliced deli meat, hard boiled eggs, etc.) along with a fruit option (for example, 2oz bag of sliced apples). In order to meet the weekly grain requirement for Grade 6-8, all breakfast options will include a package of graham crackers. If a student does not choose a graham cracker with their breakfast, a bin will be placed by the register with graham crackers available. Additionally, there will be signage placed on the line during breakfast to encourage students that, "each breakfast contains 2 Whole Grain options, for example, a muffin, or donut paired with a graham cracker." As of September 2019, the Middle School will serve 2oz WG equivalent cereal bowls to ensure the weekly grain requirement is met. As of Tuesday, May 28th, 2019, all production records will be separate for Breakfast and Lunch, with corresponding meal components. As of Friday, May 24th, 2019, the entire staff became clear of all expectations at a Mandatory Training meeting that reviewed the findings from this audit. As a team, we will continue to make sure all lunch entrees offered have at least 2oz equivalent M/MA and 2oz equivalent WG components. Additionally, we will continue to make sure all breakfast entrees offered have at least 2oz WG component. As of September 2019, the monthly menus and daily production reports will reflect
	As of September 2019, the monthly menus and daily production reports will reflect these changes to ensure reimbursable meal accuracy and clarity on entree offerings.

	Flagged Casey Miller 05/24/2 04:24 PM	2019	At lunch and breakfast, portion size and weekly minimum requirements menus, refer to the Lunch Meal Pat Agriculture's Form web site for spec	for each appropriate g tern Charts, available o	rade group. Whe	n planning (
			For the review week for lunch, the roll pa to meet the weekly grain minimum.	ackaged with the entree sal	lads was not in suff	icient quantities
			For the day of and review week for breal quantities to meet the weekly grain minin		d donut items were	not in sufficient
			Explain in detail, how the finding w that it will not reoccur in the future			to ensure
			At lunch and breakfast, production that both daily and weekly minimur supporting documentation (includin food labels, CN labels, manufacture recipes, etc.) must be used to dete contributes to the meal pattern to a	n quantities for each co g but not limited to the ers product formulation rmine the creditable an	by the second se	ered. Other ing Guide, idardized item
			Production records were not separa	te for breakfast and lur	nch and incomple	te.
			Explain in detail, how the finding w that it will not reoccur in the future			to ensure
On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	MILL PON	D SCHOOL	402	06/24/2019	CAP Accepted
	CAP Accepted Casey Miller 06 09:30 AM	5/17/2019	CAP Accepted			

	CAP Submitted CRYSTAL DECARO 06/17/2019 09:27 AM	As of Tuesday, May 28th, 2019, all entree salads for lunch will be packaged with a roll and croutons, or three packages of crackers in order to meet the weekly grain requirement. Should there be any Gluten Free requests from students that have provided a doctor's note, an entree salad will be prepared and packaged together with a meat/meat alternative component that equates to 2oz (for example, tuna salad, sliced deli meat, hard boiled eggs, etc.) along with a fruit option (for example, 2oz bag of sliced apples). As of Friday, May 24th, 2019, the entire staff became clear of all expectations at a Mandatory Training meeting that reviewed the findings from this audit. As a team, we will continue to make sure all lunch entrees offered have at least 2oz equivalent M/MA and 2oz equivalent WG components.
	CAP Rejected Casey Miller 06/17/2019 09:17 AM	Production records should reflect changes made at time of correction
Corrective Action History	CAP Submitted CRYSTAL DECARO 06/06/2019 09:59 AM	As of Tuesday, May 28th, 2019, all entree salads for lunch will be packaged with a roll and croutons, or three packages of crackers in order to meet the weekly grain requirement. Should there be any Gluten Free requests from students that have provided a doctor's note, an entree salad will be prepared and packaged together with a meat/meat alternative component that equates to 2oz (for example, tuna salad, sliced deli meat, hard boiled eggs, etc.) along with a fruit option (for example, 2oz bag of sliced apples). As of Friday, May 24th, 2019, the entire staff became clear of all expectations at a Mandatory Training meeting that reviewed the findings from this audit. As a team, we will continue to make sure all lunch entrees offered have at least 2oz equivalent M/MA and 2oz equivalent WG components. As of September 2019, the monthly menus and daily production reports will reflect these changes to ensure reimbursable meal accuracy and clarity on entree offerings.

	Flagged Casey Miller 05/24/2 04:24 PM	019	Portion sizes offered for each requir minimum requirements for the app planning menus, refer to the Lunch Agriculture Forms web site for spec amount for each menu item's contr resources: Child Nutrition (CN) Labo Statements, USDA Food Buying Gui Information Sheets. The crackers packaged with the sala not in sufficient quantities to meet the Explain, in detail how the finding wit that it will not reoccur in the future.	ropriate grade group (K-5 Meal Pattern Charts, ava ific requirements. To dete ibution to the meal patter els, Signed Manufacturers de, Whole Grain Rich (Wo ad entrees offered at lunc the daily or weekly grain Il be corrected and the m	5, 6-8, K-8, 9-1 ilable on the D ermine the cree rn, refer to the s Product Form GR) Resource, ch for the day o requirement.	12). When bepartment of ditable following julation USDA Foods
On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period	MILL PON	D SCHOOL	410	06/24/2019	CAP Accepted
	CAP Accepted Casey Miller 06/17/2019 09:30 AM CAP Submitted CRYSTAL DECARO 06/17/2019 09:28 AM		CAP Accepted			
			As of Tuesday, May 28th, 2019, entree salads offered during lunch were adjusted to include 2oz WG equivalent component, such as croutons added with the roll. As of Friday, May 24th, 2019, the entire staff became clear of all expectations at a Mandatory Training meeting that reviewed the findings from this audit. As a team, we will continue to make sure all lunch entrees offered have at least 2oz equivalent M/MA and 2oz equivalent WG components. Additionally, we will ensure that production reports are updated to include the correct WG requirement and M/MA requirement by pre-populating them according to the monthly menu.			
	CAP Rejected Casey Miller 06 09:17 AM	/17/2019	Production records should reflect ch	anges made at time of co	orrection	

Special Milk Program	Special Milk Program	MILL POND SCHOOL	06/24/2019 CAP Accepted
		Explain in detail, how the finding will be control that it will not reoccur in the future. Indicated	corrected and the measures taken to ensure cate the date of implementation.
			ith the entree salads was not in sufficient num. The production records did not indicate ent for the grain and meat/meat alternative in
			ipes, etc.) must be used to determine the butes to the meal pattern to assure that
	Flagged Casey Miller 05/24 04:24 PM	At lunch, portion sizes planned for each co minimum requirements for each appropria	component must meet both daily and weekly ate grade group. When planning menus, refer ale on the Department of Agriculture's Forms mum quantity requirements.
			nus and daily production reports will reflect eal accuracy and clarity on entree offerings.
Corrective Action Histor	у	this audit. As a team, we will continue have at least 2oz equivalent M/MA ar	g meeting that reviewed the findings from the to make sure all lunch entrees offered nd 2oz equivalent WG components. uction reports are updated to include the
	CAP Submitted CRYSTAL D 06/06/2019 10:11 AM		ntree salads offered during lunch were adjusted , such as croutons added with the roll.

Section	Form subsection	Site Nam	ne	Question #	Due Date	Status	
			CAP Accepted				
Corrective Action History			As of Friday, May 24th, counts, please see attached. off milk received at the point		e staff will delive	ccurate milk er and check	
	Flagged Casey Miller 05/20 05:06 PM	4/2019	Milk counts must be taken at the point of service. As discussed at the exit conferviolations were found for the Special Milk Program. Explain in detail, how the fin will be corrected and the measures taken to ensure that it will not reoccur in the Indicate the date of implementation.				
Special Milk Program	Special Milk Program	MILL PON	ID SCHOOL		06/24/2019	CAP Accepted	
	CAP Accepted Casey Miller 08:59 AM	r 06/17/2019	CAP Accepted				
	CAP Submitted CRYSTAL DECARO 06/06/2019 10:36 AM		As of Friday, May 24, 2019, coded rosters were made to ensure accurate milk counts and a separate inventory log will be kept for any milks given for the Special Mill Program. Additionally, staff is clear that all documents will be retained for at least 3 years, plus the current school year. As of Monday, June 3, 2019, form #6 will be used to keep an accurate track of t milk used for the Special Milk Program.				
Corrective Action History			The SFA must maintain docur program. These milk records reimbursement for the fiscal y	must be retained for 3 years	after the final cl		
			The SFA did not have separate inventory records or point of service count rosters to support the number of milk served or purchased for the split session milk program.				
			Explain in detail, how the find that it will not reoccur in the f			ken to ensure	

Section	Form subsection	Site Name		Question #	Due Date	Status
Corrective Action History	CAP Accepted Casey Miller 06 08:58 AM	Accepted Casey Miller 06/17/2019 CAP Accepted 58 AM				
			As of Friday, May 24, 2019, milk counts were corrected by offering milk to all students. Additionally, a Food Service staff member will use coded rosters at the point of service to ensure accurate milk counts.			
	05:07 PM		Milk service counting procedures m exit conference, violations were fou how the finding(s) will be corrected reoccur in the future. Indicate the c	Ind for the Special Milk Pr and the measures taken	ogram. Explair	n in detail,