

## SPARTA TWP BD OF ED-03704960 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	SPARTA HIGH SCHOOL-2652	409	02/10/2022	CAP Accepted
<b>Corrective Action History</b>	Corrective Action Plan: Accepted by Dianne Kennedy 01/20/2022 01:27 PM CAP Accepted				
	Corrective Action Plan: Submitted by Michael Levitt 01/12/2022 01:33 PM				
	<p>Our kitchen lead who fills out these production records seems to have accidentally entered the recipe portion size (from the recipe card) on some of the production records for the vegetables instead of the true serving size. I am retraining all employees responsible for filling out production logs. I will be working one on one with them to ensure the prod. records serving sizes are true to what we've been putting out. Due to Covid related staffing shortages, procurement issues and nerves of frontline food services staff for their own health - this incorrect recording took place, but won't again. It will be reiterated to this employee that it is an absolute priority. I will continue to monitor.</p> <p><b>Date of impementation:</b> Tuesday January 11th 2022.</p>				
	<p>Flagged by Dianne Kennedy 01/10/2022 01:59 PM</p> <p>11/15/21 Serve only lunch meal service: 72 meals were not served vegetables according to the production record. At lunch, all required meal components must be served to students daily when using serve only meal service. When planning menus, the SFA must make sure that all 5 components of the reimbursable lunch, in minimum daily and weekly requirements, are served for serve only meal service. Daily production records and supporting documentation (including but not limited to standardized recipes, food labels, CN Labels, manufacturer product formulation statements, USDA Foods Information Sheets, etc.) must be used to make sure menus are in compliance with the meal pattern. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.</p>				
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	Flagged by Dianne Kennedy 01/10/2022 01:57 PM				
	<p>Week of review 11/15/21-11/19/21 Serve only meal Service: 1/2 of cup of fruit and/or vegetable were served to 9-12 grade group, which is under the required portion amount of 1 cup for 9-12 grade group meal pattern. At lunch, portion sizes planned for each component must meet both daily and weekly minimum requirements for each appropriate grade group. When planning menus, refer to the Lunch Meal Pattern Charts, available on the Department of Agriculture's Form web site for specific component and minimum quantity requirements. The production record on 11/15/21 indicated planned vegetable components portions were under the amount served, indicating missing vegetable component for the day. At lunch, production records must document that both daily and weekly minimum quantities for each component are offered. Other supporting documentation (including but not limited to the USDA Food Buying Guide, food labels, CN labels, manufacturers product formulation statements, standardized recipes, etc.) must be used to determine the creditable amount each menu item contributes to the meal pattern to assure that required minimum quantities are offered. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.</p>				

**Report Selections**

Flagged, CAP Submitted, CAP Rejected, CAP Accepted, CAP Removed, Problem resolved, Re-Flagged