

SFA Name:
Tigerton School District
 SFA ID Number:
 585740
 Week of Menu Review:
 11/6/17 - 11/10/17

Site(s) Selected for Review:

1 <i>Tigerton Elementary</i>	NSLP Grade Group: K-5	SBP Grade Group: K-5	<input type="checkbox"/> N/A
2 <i>N/A</i>	NSLP Grade Group:	SBP Grade Group:	<input type="checkbox"/> N/A
3 <i>N/A</i>	NSLP Grade Group:	SBP Grade Group:	<input type="checkbox"/> N/A

Menu Review Findings: Lunch

Site 1:
 For the week of menu review, the lunch menu did not meet the minimum daily vegetable requirement. Vegetables were offered daily, however the minimum required portion size was not met.

Technical Assistance

During the Administrative Review the results of the menu review were provided in a detailed Menu Review Results Report. Recommendations were included to bring all areas into compliance. All menus served within the SFA for the National School Lunch Program must meet all daily and weekly meal pattern requirements for the specific grade group. The SFA was encouraged to provide training as needed to ensure compliance. Please note that per USDA guidance any repeat menu findings in future Administrative Reviews, may result in fiscal action.

For detailed regulations see: 7 CFR 210.10

Required Criteria for Response to Findings	SFA Response	CNR Internal Use	
		Appv.	Intls.
1. Provide a written statement that all menus will be reviewed to ensure that all components are offered in at least the minimum amount required to meet the daily and weekly requirements.	All menus are reviewed annually to ensure that complete compliance is maintained. When I was submitting the information initially to CNR, I omitted our daily garden bar sheet. On that sheet you will note that carrots		
2. List the steps that will be taken when a site does not have one of the planned menu items or there are insufficient quantities on the serving day.	We will do our review daily and ensure that if something is missing it will be added before service so that we are always in compliance.		
3. Provide a written statement that the serving line will be visually reviewed prior to service to confirm that all required components are available.	The FSM will review all food for compliance before it leaves the building for transfer to the Elementary School.		
4. Submit the position title(s) of the SFA representative(s) that will oversee this area and ensure future compliance.	Food Service Manager and in my absence, Head Cook.		
5. Submit 1 week of menus and production records that indicate all menu items, the portion size and the component contribution for each item.	See attached Garden Bar report for the day in question 11/8/17 and current garden bar report for that location adding beans/peas/legumes to the garden bar.		
6. Provide labels, ingredient lists, CN labels, product formulation statements, and revised or new recipes as needed for any items that have been added to the menu, if they have replaced an item, indicate the item that it replaced.	Garden bar was available		