## Corrective Action History

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<tr>
<th>Section</th>
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<td>On-Site Assessment Tool - Site</td>
<td>Meal Components and Quantities - Review Period</td>
<td>YOUTH CENTER</td>
<td>409</td>
<td>03/25/2019</td>
<td>CAP Accepted</td>
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CAP Accepted Fatima Malik  
04/03/2019 01:19 PM  
CAP Submitted PATRICIA MONDI  
03/19/2019 09:38 AM

The SFA has discussed the issues below with the SFA to assure that all 3 components of a reimbursable breakfast and all 5 components of lunch are offered each day.

Effective February 18, all juice served was 8 oz. Effective with the new Food Service Contract that goes into effect on May 8, it will state that all juice must be served in quantities of 8 oz.

The whole grain issue has proven more difficult to institute since some items are not readily available or appreciably consumable by the residents. However, effective March 17, all bread, bagels, and other such starches served will only be whole grain. As this regulation is changing in July, we have adjusted our new Food Service Contract which goes into effect on May 8, to include language that at a minimum 50% of all grains must be whole grain rich. Since this contract is in effect for 3 -5 years, it made sense to include the new language not the old language. That being said, we will continue to effectuate the 100% requirement between now and then. Our only difficulty is with pasta which as a whole grain will not be eaten by our residents. The SFA will experiment with different brands to see if we can find one that they will eat.
At breakfast, all required meal components must be offered to students daily. When planning menus, the SFA must make sure that all 3 components of the reimbursable breakfast, in minimum daily and weekly requirements, are offered. 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. 8 oz of 100% fruit juice needs to be offered instead of 4 oz in order to be compliant. Although all meal components were met some of the grains offered were not whole grain rich in the review week of January 14-18, 2019. All grains at breakfast and lunch MUST be whole grain rich. 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.

At lunch, all required meal components must be offered to students daily. When planning menus, the SFA must make sure that all 5 components of the reimbursable lunch, in minimum daily and weekly requirements, are offered. 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. 8 oz of 100% fruit juice needs to be offered instead of 4 oz in order to be compliant. Although all meal components were met some of the grains offered were not whole grain rich in the review week of January 14-18, 2019. All grains at breakfast and lunch MUST be whole grain rich. 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.