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.

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.

Bread/Grain:

The hamburger roll does not meet the 2 ounce equivalent. It meets the daily requirement, however does not meet the weekly requirement. When the entree is a chicken patty it is fine due to the breading on the chicken crediting. For the cheeseburger and and the grilled chicken sandwich it is not meeting the weekly requirements.

Dinner roll does not meet the 2 ounce equivalent. I would look into getting a bigger dinner roll.

Red/orange Subgroup: the tomato salad (1/2 cup portion) was the only red/orange vegetable served over the review week. You must serve 3/4 cup of red/orange over the course of the week. Tomato sauce on a meatball sub does not count because you offer more than one entree daily and it is not available for all to have access.
These are portion issues and will require corrective action, however if this is found on your next review it will be a repeat violation and would result in fiscal action.

Recipes:
Recipes are not site specific. The bread listed is not the bread used at the schools.

The Caesar salad recipe does not show staff how much lettuce to portion into each clam shell.

Nacho's recipe does not tell staff how many nacho chips to portion out.

Celery sticks- the recipe and production record states the portion is a 1/2 cup. It should say how many sticks equals a half a cup so staff knows how many to serve.

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.