

# CLAYTON BD OF ED-01500860 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period	HERMA S. SIMMONS ELEM	410	08/17/2020	CAP Accepted
Corrective Action History	CAP Accepted Lea Berry 08/05/2020 11:08 AM	CAP Accepted			
	CAP Submitted RUTH ARNOLD 08/03/2020 12:50 PM	<p>At the start of the 2021 school year the following changes will be in place.</p> <p>2 sausage patties will be offered to meet the weekly requirements.</p> <p>Garden salads will contain 1 cup to meet the 1/2 cup vegetable.</p> <p>Hot Dog &amp; Hamburger rolls will be changed to a product that meets 2 ounce equivalent of grains.</p> <p>Portion sizes, production records and the reimbursement served column will be filled out completely by the kitchen manager and double checked by the FSD to ensure compliancy.</p>			

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	<p>Flagged Lea Berry 07/16/2020 01:26 PM</p>				
		<p>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.</p> <p>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.</p> <p>The following items are not meeting the portion size requirements. Since this is a first time violation there is no fiscal action, however if this is found on a future AR it would be a repeat violation and fiscal may apply.</p> <p>Sausage patty - one sausage patty equals one meat/meat alternate. This does meet the daily requirement however it does not meet the weekly requirement. Two sausage patties must be offered to meet the weekly requirements of 8-10 meat/meat alternates equivalents per week.</p> <p>Garden Salad - 3/4 cup of salad was provided. One cup of salad needs to be served in order to meet 1/2 cup vegetable portion.</p> <p>Hot Dog Roll - the hot dog roll meets 1.5 ounce equivalent of grain.</p> <p>Hamburger roll for the cheeseburger - the roll meets 1.5 ounce equivalent of grain.</p> <p>****The reimbursable served column is left blank for many items on the lunch production records. All columns must be completed.</p> <p>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>			
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period	HERMA S. SIMMONS ELEM	409	08/17/2020	CAP Accepted

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Corrective Action History	CAP Accepted Lea Berry 08/05/2020 11:07 AM	CAP Accepted			
	CAP Submitted RUTH ARNOLD 08/03/2020 12:54 PM	<p>At the start of the 2021 school year a variety of milk will be offered during breakfast.</p> <p>Production records will list all of the choices.</p> <p>Kitchen team will be retrained to include a variety of milk when preparing meals for the classrooms.</p>			
	Flagged Lea Berry 07/16/2020 01:26 PM	<p>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.</p> <p>All though milk was offered, a variety of milk was not offered for the review week at breakfast. A variety of milk must be offered.</p> <p>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>			
S-1	S-1	HERMA S. SIMMONS ELEM	17	08/17/2020	CAP Accepted

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Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Accepted Lea Berry 08/05/2020 11:06 AM	CAP Accepted			
	CAP Submitted RUTH ARNOLD 08/03/2020 12:57 PM	At the start of the 2021 school year, separate production records will be prepared for the PreK so that age/appropriate meal patterns are followed.			
	Flagged Lea Berry 07/16/2020 01:25 PM	<p>The correct age/grade appropriate meal patterns for breakfast and lunch must be followed. This is intended to result in age-appropriate and nutritious meals. Since the Preschool students are not co-mingled with the older grades, they must be served meals that meet Child and Adult Care Food Program (CACFP) Preschool meal pattern. Separate production records for the Preschool meals must be kept. More information regarding the CACFP Preschool meal pattern can be found at:</p> <p><a href="https://fns-prod.azureedge.net/sites/default/files/resource-files/ServingSchoolMealstoPreschoolers.pdf">https://fns-prod.azureedge.net/sites/default/files/resource-files/ServingSchoolMealstoPreschoolers.pdf</a></p> <p>Explain in detail, how the finding was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.</p>			