<table>
<thead>
<tr>
<th>TA Date</th>
<th>TA Log #</th>
<th>TA Area</th>
<th>Form</th>
<th>Question</th>
<th>SFA Title</th>
<th>SFA Contact</th>
<th>Reviewer</th>
<th>SFA Access</th>
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</thead>
<tbody>
<tr>
<td>03/09/2022</td>
<td>2530</td>
<td>Meal Counting and Claiming - Review Period (On-Site Assessment Tool - Site) (322H)</td>
<td>Area Manager</td>
<td>We strongly encourage to serve fresh or canned fruit daily. If you want to offer juice it is suggested that it be in addition to fresh or canned fruit.</td>
<td>Denise Menza</td>
<td>Lea Berry</td>
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<tr>
<td>03/09/2022</td>
<td>2529</td>
<td>Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)</td>
<td>Area Supervisor</td>
<td>Menu/ Recipe Issues 1. All recipes for vegetables are for 1/2 cup serving when they should be 3/4 cup serving for a Serve ALL site. Production records 2/7- The roll on the production record should be 1 under the portion size column. 2/9- Based on the beef nacho recipe the beef on the nachos is a 1.5 m/ma not 2. The recipe and production record are crediting for 1/4 cup of legumes but there are no legumes in the recipe. The beans and rice are on the side. The bread for the turkey sandwich credits as 1.75 ounce equivalents not 2. 2/10 - Chips and Salsa Bento Box - The grains are 1.25 ounce equivalent for the tortilla chips not 2. Both the recipe and production records need to be updated. Baby carrots are purchased in bags and the portion size column on the production record should indicate how many bags and the creditable meal contribution column would indicate the 1/2 or 3/4 cup. 2/11- the portion size on the production record for the roll should be 1 roll.</td>
<td>Denise Menza</td>
<td>Lea Berry</td>
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How Provided: Phone

Comments:

- We strongly encourage to serve fresh or canned fruit daily. If you want to offer juice it is suggested that it be in addition to fresh or canned fruit.
- Menu/ Recipe Issues 1. All recipes for vegetables are for 1/2 cup serving when they should be 3/4 cup serving for a Serve ALL site. Production records 2/7- The roll on the production record should be 1 under the portion size column. 2/9- Based on the beef nacho recipe the beef on the nachos is a 1.5 m/ma not 2. The recipe and production record are crediting for 1/4 cup of legumes but there are no legumes in the recipe. The beans and rice are on the side. The bread for the turkey sandwich credits as 1.75 ounce equivalents not 2. 2/10 - Chips and Salsa Bento Box - The grains are 1.25 ounce equivalent for the tortilla chips not 2. Both the recipe and production records need to be updated. Baby carrots are purchased in bags and the portion size column on the production record should indicate how many bags and the creditable meal contribution column would indicate the 1/2 or 3/4 cup. 2/11- the portion size on the production record for the roll should be 1 roll.
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<th>Section</th>
<th>Form Subsection</th>
<th>SFA/Site Name</th>
<th>Question #</th>
<th>Due Date</th>
<th>Status</th>
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<tr>
<td>Meal Components and Quantities - Review Period</td>
<td>Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)</td>
<td>UNION TWP MIDDLE-1701</td>
<td>410</td>
<td>04/11/2022</td>
<td>CAP Accepted</td>
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</tbody>
</table>
### Corrective Action History

**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 Agricultures Form web site for specific component and minimum quantity requirements.**

On 2/10/22 carrots were provided. The carrots are pre-packaged and are a 1/2 cup portion. Since this site is a Serve All site, the vegetable component must be given in full which is 3/4 cup. Staff should be trained to give out two bags of the 2.6 pre-packaged carrots.

This is a portion issue and no fiscal will be taken. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations.

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.
### Corrective Action History

**Corrective Action Plan: Accepted by Lea Berry 03/15/2022 10:48 AM**

CAP Accepted

Corrective Action Plan: Submitted by Denise Menza 03/13/2022 01:54 PM

As a Corrective Action Plan, the staff was retrained on the proper serving of the pre-packaged carrots on March 11, 2022. As a Serve All Site, the staff was instructed to serve 3/4 cup of carrots, which is equivalent to two 2.6 oz. pre-packaged bags of carrots. The Production Records were also corrected so that there is no confusion for the staff on the proper portion size. It now notes "2 bags" for the portion size with a creditable meal component contribution of 3/4 cup.

In addition, the incorrect versions of the Food Safety Inspection Certificates were previously uploaded in error. On March 13, 2022, I uploaded the two most recent Inspection Certificates. We had one inspection for the current school year so far and are expecting another visit this week as per the Board of Health. I have uploaded the certificates for both schools in case they were needed.

Flagged by Lea Berry 03/11/2022 08:40 AM

The SFA did not have a food safety inspections for the current school year. Schools participating in the school lunch and breakfast programs must, at least twice during each school year, obtain a food safety inspection conducted by a State or local governmental agency responsible for food safety inspections. Please request in writing to the local health department that they provide two food safety inspections per year.

Upload the letter of request as part of corrective action.

### Report Selections

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