### Section
- **Meal Components and Quantities - Review Period**
  - **Form subsection**: Meal Components and Quantities - Review Period
  - **Site Name**: BIRCHWOOD
  - **Question #**: 409
  - **Due Date**: 08/24/2020
  - **Status**: CAP Accepted

### Corrective Action History
- **CAP Accepted Katie Hunter**
  - **Date**: 07/29/2020 01:36 PM
  - **Details**: At breakfast, all required meal components will be offered to students daily. When planning menus, the SFA will 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.) will be used to make sure menus are in compliance with the meal pattern. 7/27/2020 date of implementation.

- **CAP Submitted Caren Cusano**
  - **Date**: 07/27/2020 08:07 AM
  - **Details**: 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. 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.

- **Flagged Katie Hunter**
  - **Date**: 07/24/2020 11:48 AM
  - **Details**: 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. 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.