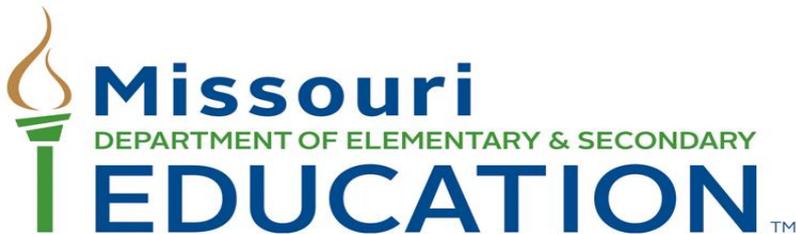


Kitchen Records

Food and Nutrition Services

Samantha Taggart
Nutrition Program Specialist



Objectives

Records are very important in providing valuable written history for future reference and demonstrating that your meals comply with nutrition regulations.

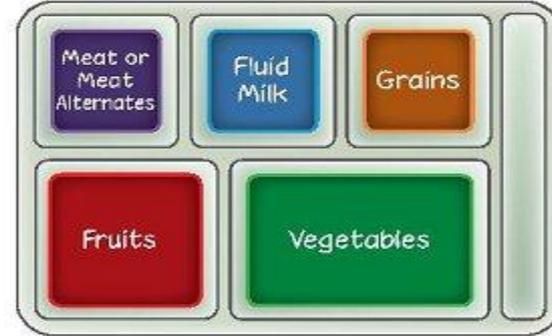
- ❖ Identify the key requirements of a menu.
- ❖ Develop or revise standardized recipes to include essential information, determine what a portion contributes to the meal pattern including vegetable subgroups.
- ❖ Identify important and required aspects and benefits of a production record.

Objectives

- ❖ Use Child Nutrition (CN) Labeling to demonstrate how a product contributes to the meal pattern requirement.
- ❖ Identify “Whole” grains.
- ❖ Improve food safety by strengthening temperature records and food safety plan.
- ❖ Have records prepared for an administrative review.

MENU

Build a Healthy Lunch



Everything starts with the menu. The menu dictates a lot about how your operation is organized and managed and shows if the meal components are being met.

Menu Wisdom

- Attractive, colorful and logical
- Use icons and pictures to symbolize whole grain-rich and low sodium items.
- Indicate full, free and reduced meal prices.

We Support



Make sure parents and students are aware of the USDA guidelines



USDA GUIDELINES

LUNCH COMPONENTS: GRAINS, FRUIT, VEGETABLES, MEAT/MEAT ALTERNATE, AND MILK

BREAKFAST COMPONENTS: GRAINS, FRUIT, MILK

Friday

17

**WAFFLES
CEREAL-KELLOGGS**

**FRUIT CHOICE
JUICE 100 %**

**MILK 1%
CHOC. SKIM MILK
STRAWBERRY SKIM MILK**

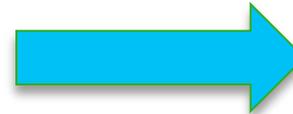


Specify the meal components offered each day including fruit and milk choices

Start with a:

- Vegetable
- Fruit (or take both)
- Choose whole grains
- Pick a lean protein
- Add serving of milk

Take at least 3



Educate Offer vs serve



Include items offered daily

We serve the following Items Daily

PBJ Sandwiches

Chicken Wraps

Grilled Cheese Sandwiches

Deli Sandwiches

Fresh or prepared fruits and vegetables daily.

(Must take ½ cup of Fruit or Veggies)

**Non or Low Fat White or
Non Fat Chocolate Milk**

- Program materials including menus must have the appropriate non-discrimination statement.
 - “The U.S. Department of Agriculture prohibits discrimination against its customers, employees, and applicants for employment on the bases of race, color, national origin, age, disability, sex, gender identity, religion, reprisal, and where applicable, political beliefs, marital status, familial or parental status, sexual orientation, or all part of an individual’s income is derived from any public assistance program, or projected genetic information in employment or in any program or activity conducted or funded by the Department. If you wish to file a complaint of discrimination, complete the USDA Program Discrimination Complaint Form, found online at http://www.ascr.usda.gov/cpmlnplaint_filing_cust.html, or at an USDA office, or call (866) 632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter to us by mail at U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue, SW, Washington, D.C., by fax (202) 690-7442 or email at program.intake@usda.gov. Individuals who are deaf, hard of hearing or have speech disability may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish). USDA is an equal opportunity provider and employer.
 - **If the material is too small to contain the full statement, the material at minimum must include the following statement.**
 - “USDA is an equal opportunity employer.”

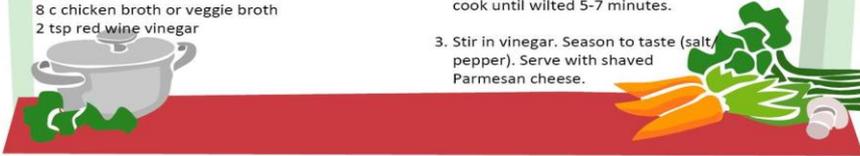
LENTIL, RICE & VEGGIE SOUP

INGREDIENTS

2 -3 T olive oil
1 yellow onion, chopped
3 carrots, peeled and chopped
1 bunch swiss chard (rib removed) chiffonade
2 celery ribs, chopped
3 garlic cloves, minced
1 T coarse salt - divided
1-2 tomatoes, chopped
1-2 T tomato paste
1 1/2 cups lentils
1/4 brown rice
2 tsp fresh thyme or 1/2 tsp dry
1 small bay leaf
1/4 tsp fresh ground black pepper
8 c chicken broth or veggie broth
2 tsp red wine vinegar

DIRECTIONS

1. In large pot over high heat, add olive oil. Add onions, cook until translucent. Add carrots, celery, garlic and 1 tsp salt. Reduce heat to low and sauté until veggies are soft, almost caramelized, about 5 minutes. Add tomato cook for 3 minutes. Stir in tomato paste, cook for another 5 minutes.
2. Add lentils, rice, thyme, bay leaf, pepper and remaining salt. Add broth and bring to a boil, skimming off any foam that rises. Reduce heat and simmer covered until lentils and rice are tender about 20 -25 minutes. Add chard and cook until wilted 5-7 minutes.
3. Stir in vinegar. Season to taste (salt, pepper). Serve with shaved Parmesan cheese.



Recipe

The United States Department of Agriculture (USDA) defines a standardized recipe as one that “has been tried, adapted, and retried several times for use by a given foodservice operation and has been found to produce the same good results and yield every time when the exact procedures are used with the same type of equipment and the same quantity and quality of ingredients.”

Standardized Recipes

Benefits of a standardized recipe

- Consistent food quality
- Predictable yield
- Customer satisfaction
- Consistent nutrient content
- Food cost control
- Efficient purchasing procedures
- Inventory control
- Labor cost control
- Reduced record keeping

Standardized Recipe

1. Recipe name or title
2. Recipe category or number
3. Ingredients
4. Weight/volume for each ingredient (weighing vs measure)
5. Preparation instructions (directions)
6. Cooking temperature and time, if appropriate
7. Serving size
8. Recipe yield
9. Equipment and utensils to be used
10. Food safety guidelines/HACCP plan
11. Grade Group

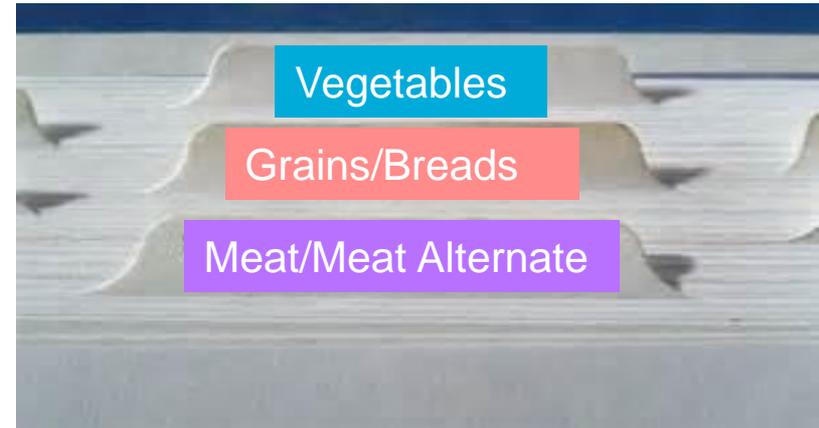
Recipe No:																	
RECIPE NAME:																	
Grade Group:			Grade Group:			Grade Group:			HACCP Process:								
Number of Portions:			Number of Portions:			Number of Portions:			<input type="checkbox"/> #1 No Cook								
Portion Size:			Portion Size:			Portion Size:			<input type="checkbox"/> #2 Cook & Serve Same Day								
Serving Utensil:			Serving Utensil:			Serving Utensil:			Day								
Servings per pan:			Servings per pan:			Servings per pan:			<input type="checkbox"/> #3 Includes cooling step								
INGREDIENTS					MEASURE					PREPARATION DIRECTIONS							
List in order used					Weight		Volume										
Total Yield					Number of Pans:			Equipment (if not specified in procedures above):									
Weight:		Measure (vol.):			Pan Size:												
Meal Component Contribution/Nutrition Analysis Based on Portion Size																	
<i>Specify the grade group in the columns:</i>			Grade Group:					Grade Group:					Grade Group:				
Meat/Meat Alternate																	
Vegetable Subgroups			D/G	B/P	R/O	S	O	D/G	B/P	R/O	S	O	D/G	B/P	R/O	S	O
Fruits																	
Grains																	
Calories																	

Standardized Recipe

Putting it all together: Creating a recipe book

- A recipe book is a blueprint for routine reference, containing one page for each recipe and every food item used and every menu item made, including condiments, milk, jellies, crackers, etc.
- Guide to what can be used in creating menus.

- ❖ Meat/Meat Alternate
- ❖ Grains/Breads
- ❖ Vegetables
- ❖ Fruits
- ❖ Condiments
- ❖ Milk





Production Record

The menu production record is a valuable tool in the menu planning process. It serves the dual purpose of demonstrating compliance with program requirements and communicating the menu to staff.

Production Record

Daily Requirement (Breakfast, Lunch, Salad bar and Snack)

Production records also provide....

- Staff direction and communication
- Forecasting
- Support claim for meals
- Ability to track items for nutrient analysis

The menu production record is the perfect tool for tracking student acceptance of a recipe.

Keep for 3 years plus current year

Production Record

Required Contents:

1. Food Components
2. Recipe or product used
3. Planned number of servings (student & adult)
4. Serving Sizes
5. Total amount of food prepared
6. Actual number of reimbursable meals
7. Number of adult meals & a la carte
8. Leftovers and Substitutions

Temperatures may be also included (Optional)

Production Record

Be sure to:

Record Fruit (F), Vegetable (V) and Milk in CUP size

Record Meat/Meat Alternate (M/MA) and Grain in OUNCE/oz. eq.

Condiments such as mustard, catsup and jelly are not counted as a menu item or component, but count toward the nutrient analysis, so portion sizes of all condiments used must be projected.

(example: 2 ½ No. 10 cans = 287.5 oz divided by 270 students = approximately 1 oz catsup used per student)

Production Record

Weight vs. Volume



8 oz. lettuce



½ cup lettuce

1 cup leafy green vegetable = ½ cup of vegetable

Production Record

Whole fruit

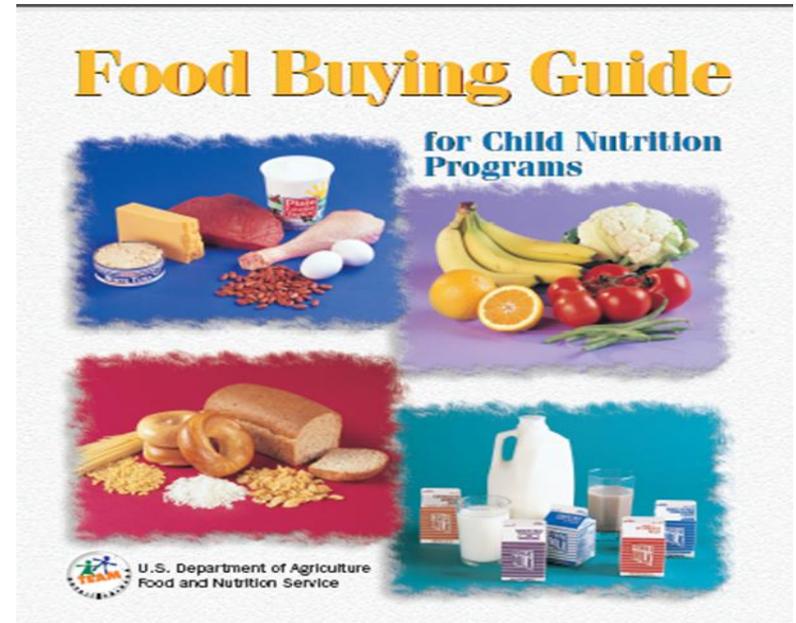
Most whole fruit contains $\frac{1}{2}$ cup of creditable fruit.

Whole apple (125-138 count)	= $\frac{1}{2}$ cup fruit
Whole pear (150 count)	= $\frac{1}{2}$ cup fruit
Banana (150 count)	= $\frac{3}{8}$ cup fruit
Orange (138 count)	= $\frac{1}{2}$ cup fruit

Production Record

Food Buying Guide

- Common can sizes
- Utensil sizes and capacities
- Purchasing guidelines
- Updated F/V section
- Updated M/MA section
- Updated Milk section



<http://www.fns.usda.gov/tn/foodbuying-guide-child-nutrition-programs>

Production Records

Activity

- Let's look at this production record together....
- You tell me what should be changed
- A blank template of the production records can be found on DESE Food and Nutrition web site.

School: Elementary

Per Student Daily and Weekly Total

Grade	Veg svgs		Fruit svgs		Grain svgs		Meat svgs	
	Today	so far/wk	Today	so far/wk	Today	so far/wk	Today	so far/wk
K-5	2 cup	4 cups	1 3/4 cup	2.5 cup	2 oz	4 oz	2 oz	4 oz

K-5	300	286
Adults	22	17
Total	322	303

Offer Versus Serve? Yes ___ No ___

Grades: K-5

Menu	Serving Temperature	Recipe No. or Brand & Product Code	Quantity Prep # of tem, pounds, cans)	Grades: K-5				Grades:				Adults/ a la carte:			Leftover Comments	
				Serving Size	Planned Servings	Actual Servings	Component Contribution	Serving Size	Planned Servings	Actual Servings	Component Contribution	Serving Size	Planned Servings	Actual Servings		
Meat/Meat Alternate																
Chicken Nuggets	170	Tyson	320	2 oz	300	270	2 oz M						2 oz	20	15	
Grilled Cheese	160	561	22	2 oz	20	16	M						2 oz	2	2	None
Vegetables: DG (Dark Green), RO (Red, Orange), BP (Beans, Peas, Legumes), S (Starchy), O (Other) -- Identify in Component Column																
Romaine/iceberg Mix	41	11148	270	8 oz	250	250	DG/O						8 oz	20	20	None
Spinach	41	11145	270	8 oz	250	250	DG						8 oz	20	20	None
Tomato Soup	170	500	55	1/2 c	50	50	1/2 c R/O						1/2 c	5	5	None
Baked Potato	41	11161	120	1 each	100	100	1/2 c S						1/2 c	20	14	6 potatoes
Fruits																
Cocktail Fruit	39	141	320	3/4 c	300	280	F						3/4 c	20	19	21 servings
Whole Apples	60	11162	60	1/2 c	40	30	F						1/2 c	20	15	15 apples
Whole Oranges	60	11169	55	1/2 c	40	20	F						1/2 c	15	10	6 oranges
Grain/Bread: ✓ if Whole Grain rich in Component Column																
Sliced Bread	70		20	2 slices	20	16	2 oz						2 slice	2	2	None
Homemade Rolls	120		320	1 roll	300	270	2 oz						1 roll	20	15	35 rolls
Other Foods (Condiments, etc)																
Ketchup		Heinz	320	1.5 oz	300	300							1.5 oz	20	20	None
Salad dressing		1516	270	2 oz	250	250							2 oz	20	20	None
LF sour cream		Central	120	1 oz	100	100							1 oz	20	14	6 servings
Milk																
1 % LF white		555	145	1 c	120	80	1 c						1 c	25	20	45 c
FF chocolate and FF strawberry		555	295	1 c	270	70	1 c						1 c	25	25	200 c

Production Record with Errors

School: Elementary

Offer Versus Serve? Yes No

Grades: K-5

Per Student Daily and Weekly Total

Grade	Veg svgs		Fruit svgs		Grain svgs		Meat svgs	
	Today	so far/wk	Today	so far/wk	Today	so far/wk	Today	so far/wk
K-5	2 cup	4 cups	1 3/4 cup	2.5 cup	2 oz	4 oz	2 oz	4 oz

Grade	Planned	Actual
K-5	300	286
Adults	22	17
Total	322	303

Menu	Servings Temperature	Recipe No. or Brand & Product Code	Quantity Prep # of Item, pounds, cans)	Grades: K-5				Grades:				Adults/ a la carte:			Leftover Comments	
				Serv.ing Size	Planned Servings	Actual Servings	Component Contribution	Serv.ing Size	Planned Servings	Actual Servings	Component Contribution	Serv.ing Size	Planned Servings	Actual Servings		
Meat/Meat Alternate																
Chicken Nuggets	170	Tyson	320	5 each	300	270	2 oz M						5 each	20	15	35 servings
Grilled Cheese	160	561	22	1 each	20	16	2 oz M						1 each	2	2	None 3
				1			2									
Vegetables: DG (Dark Green), RO (Red, Orange), BP (Beans, Peas, Legumes), S (Starchy), O (Other) -- Identify in Component Column																
Romaine/iceberg Mix	41	11148	270	1 c	250	250	1/2 c DG/O						1 c	20	20	None
Spinach	41	11146	270	1 c	250	250	1/2 c DG						1 c	20	20	None
Tomato Soup	170	500	55	1/2 c	50	50	1/2 c R/O						1/2 c	5	5	None
Baked Potato	41	11181	120	1 each	100	100	1/2 c S						1 each	20	14	6 potatoes
Fruits																
Cocktail Fruit	39	141	320	3/4 c	300	280	3/4 c F						3/4 c	20	19	21 servings
Whole Apples	60	11162	60	1 each	40	30	1/2 c F						1 each	20	15	15 apples
Whole Oranges	60	11169	55	1 each	40	20	1/2 c F						1 each	15	10	6 oranges
Grain/Bread: ✓ if Whole Grain rich in Component Column																
Sliced Bread	70	Roma	20	2 slices	20	16	2 oz WG						2 slice	2	2	None
Homemade Rolls	120	325	320	1 roll	300	270	2 oz WG						1 roll	20	15	35 rolls
Other Foods (Condiments, etc)																
Ketchup		Heinz	320	1.5 oz	300	300							1.5 oz	20	20	None
Salad dressing		1516	270	2 oz	250	250							2 oz	20	20	None
LF sour cream		Central	120	1 oz	100	100							1 oz	20	14	6 servings
Milk																
1% LF white		555	145	1 c	120	80	1 c						1 c	25	20	45 c
FF chocolate and FF strawberry		555	295	1 c	270	70	1 c						1 c	25	25	200 c

Corrected Production Records

Production Record

Corrections

1. Record the actual serving size (do the same for adults/a la carte).
2. Indicate how each item contributes to the ounce (oz) equivalent requirements
 - Grilled Cheese contributes towards 2 oz M/MA
3. Record leftovers and substitutions
4. Record Vegetable subgroups and Fruit/juice in cup size.
5. Record the amount and subgroup that will contribute to the meal pattern.
6. Record the amount that will actually be served in the serving size column for whole fruit.
7. Refer to the Food Buying Guide for sizes of whole fruit for quantity contribution. Indicate the component and amount in the “Component Contribution” column. Indicate the actual serving size in the “Serving Size” column.
 - Whole apple (125-138 count) = ½ cup fruit
8. Identify recipes and product brands and codes.
9. Indicate whole grain-rich and oz equivalent in component contribution.

Child Nutrition Labels (CN)

Child Nutrition (CN) Labels, product formulation statements, and product labels provide a way for food manufacturers to communicate with school program operators about how their products may contribute to the meal pattern requirements for meals served under the Department of Agriculture's (USDA) Child Nutrition programs.

Child Nutrition Label (CN)

- The CN labeling Program is run by the FNS of the U.S. Department of Agriculture in cooperation with Food Safety and Inspection Service, Agriculture Marketing Service and National Marine Fisheries Service.
- It is a voluntary program that provides warranty for products against audit claims if used correctly.
- It clearly identifies the contribution of a product toward the meal pattern requirements.
- It covers main dish products that contribute towards the meat/meat alternate and grain component.
 - Beef patties, cheese or meat pizza, burritos, egg rolls, chicken patties and breaded fish portions
- Also covers juice drink and juice drink products which contain at least 50 percent full-strength juice by volume.

Child Nutrition Label (CN)

Proper menu documentation

- Meat/Meat Alternates
 - Must have CN label or a signed Product Formulation Statement (PFS).
- Grains
 - Must obtain signed PFS or have nutrition facts labels with oz or grams per serving and the ingredient list.
- Combination Items (M/MA and Grains)
 - Must have a CN label or signed PFS.

5" ROJO FIESTA PIZZA

Wheat Crust - 72 Count



INGREDIENTS:

Water, Low Moisture Part Skim Mozzarella Cheese (Pasteurized Part Skim Milk, Cultures, Salt, Enzymes), Whole Wheat Flour, Kidney Beans (Kidney Beans, Water, Sugar, Salt, Calcium Chloride (added as a firming agent) and Disodium EDTA (added for color retention)), Unbleached Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin And Folic Acid), Cheddar Cheese, (Cultured Pasteurized Milk, Salt, Enzymes, Artificial Color), Wheat Protein Isolate (Wheat Gluten, Lactic Acid, And Sulfite), Sugar, Soy Protein Isolate, American Cheese [(Milk, Cheese Culture, Salt And Enzymes), Modified Wheat Starch, Diced Jalapenos (Jalapeno Peppers, Water, Salt, Citric Acid And Calcium Chloride), Cheese Flavoring (Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes), American Cheese [(Milk, Cheese Culture, Salt And Enzymes), Water, Dry Cream, Milkfat, Sodium Citrate, Salt, Sorbic Acid (Preservative), Annatto And Oleoresin Paprika Color (If Colored), Soy Lecithin (Release Agent)], Yeast, Nacho Seasoning [Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whey, Maltodextrin, Cheddar/Romano Cheeses (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Whey Protein Concentrate, Lactose, Onion Powder, Palm Oil, Salt, Tomato Powder, Yeast Extract, Corn Syrup Solids, Garlic Powder, Citric Acid, Dextrose, Sugar, Spice, Turmeric Extract (Color) Paprika Extract (Color) And Less Than 2% Silicon Dioxide (Anti-Caking Agent)], Oil (May Contain Soy, Olive, Canola Or Cottonseed Oils), Salt.

CONTAINS: MILK, SOY, WHEAT

CN CONTRIBUTION:
2 M/M, 2 Equivalent Grains

Not for Documenting Federal Meal Requirements

HEATING INSTRUCTIONS:

BAKE: KEEP FROZEN.

Convection Oven: Preheat oven to 325 degrees. Place 1 pizza on sheet tray, bake for 6-9 minutes.

Conventional Oven: Preheat oven to 400 degrees. Place pizza on sheet tray. Bake for 12-15 minutes.

Impingement Oven: Preheat oven to 400 degrees. Place pizza on sheet tray. Brake for 6-9 minutes or until cheese bubbles and crust is crisp.

As of: October 31, 2013

Pack Size	UPC Code	Serv. Per Cs.	Net Wt	Gross Wt	Case Cube	Pallet Pattern	Case Dimensions H x D/L x W	Serving Size
72	070475491962	72	20.25 lbs.	21.75 lbs.	1.26	8 x 6 = 48	10.87 x 17.00 x 11.75	1 pizza (128g)

Nutrition Facts

Serving Size 1 pizza(128g)
Servings Per Container 72

Amount Per Serving

Calories 330 Calories from Fat 100

% Daily Value*

Total Fat 11g 17%

Saturated Fat 6g 30%

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 490mg 20%

Total Carbohydrate 36g 12%

Dietary Fiber 6g 24%

Sugars 5g

Protein 23g

Vitamin A 6% • Vitamin C 6%

Calcium 30% • Iron 15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram
Fat 9 • Carbohydrate 4 • Protein 4

Product Attributes

- Fully prepared spaghetti meat sauce
- Creates fast and easy pasta entrees & calzones
- Great alternative to traditional beef or pork spaghetti meat sauce
- Boil-in-bag – steam or stove top preparation
- Use scoop/disher #8 to meet 2 oz. mt/mt alt.

Specifications

Ship Container UPC:	1004222285381
Frozen Shelf Life:	365 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	13 x 5 = 65
Full Pallet	
Net Weight:	1820 LB
Gross Weight:	1885 LB
Catch Weight?	N

Master Dimensions

Case Dimensions:	14 1/2" L x 9.31" W x 8.37" H
Cubic Feet:	0.645 FT
Net Weight:	28 LB
Gross Weight:	29 LB
Pack:	004/7.00 LB
Servings Per Case:	89

Basic Preparation Instructions*

Thaw Instruction: Thaw in the refrigerator at least 48 hours for single bag units or up to 72 hours for multiple bag units in box. DO NOT thaw at room temperature.

BOIL-IN-BAG METHOD

Estimated Reheating Times From Frozen and Thawed State:

- Fill large pot with enough water to cover bag and bring to a boil on high heat. Place frozen or thawed bag of product in boiling water.
 - Reduce to medium-high heat according to chart time AND until internal temperature is 140°F. as measured by a meat thermometer.
 - Remove from water. Cut open bag and pour package contents into desired serving pan & serve.
- Time/Temperature: Frozen - 1 hr. 15 min./med-high; Thawed - 40 min./med-high

STEAMER METHOD

Estimated Reheating Times From Frozen and Thawed State:

- Place frozen or thawed bag of product into a steam pan and place in steamer.
 - Heat according to chart time AND until internal temperature is 140°F. as measured by a meat thermometer.
 - Remove from steamer. Cut open bag and pour package contents into desired serving pan & serve.
- Time: Frozen - 1 hr. 15 min.; Thawed - 40 min.

* For preparation by a food preparation establishment only, according to the food code requirements.

I certify that the above information is true and correct, and that a 4.98 OZ serving of the above product (ready for serving) contain 2 OZ of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VFP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part s 210, 225 or 226, Appendix A).

Michelle Hovson

Signature

Labeling & Nutrition Coordinator Title

Michelle Hovson
Printed Name

7-1-12
Date

Nutritional Information Per 2 OZ . MT./MT. Alternate Serving

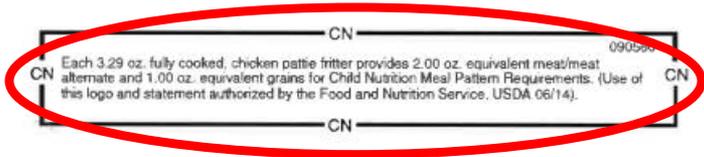
Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
4.98 OZ	130	4	1.5	0	55	400	6	0	4	16	0%	4%	10%	8%



FULLY COOKED, WHOLE GRAIN CHICKEN PATTIE FRITTERS-CN

INGREDIENTS: Chicken, water, textured soy protein concentrate, isolated soy protein, seasoning [corn syrup solids, brown sugar, dextrose, salt, vinegar powder (maltodextrin, modified corn starch, dried vinegar), garlic powder, onion powder, chicken type flavor (hydrolyzed corn gluten, autolyzed yeast extract, sunflower oil, disodium inosinate, disodium guanylate)], sodium phosphates. **BREADED WITH:** Whole wheat flour, water, enriched bleached wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), modified wheat starch, salt, soybean oil, spice, paprika, yellow corn flour, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), garlic powder, natural flavor, extractives of turmeric, fumaric acid. Breeding set in vegetable oil.

CONTAINS: SOY, WHEAT.



Nutrition Facts	
Serving Size 1 Piece (92g)	
Servings Per Container About 150	
Amount Per Serving	
Calories 230	Calories from Fat 120
% Daily Value*	
Total Fat 13g	20%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 490mg	20%
Total Carbohydrate 15g	5%
Dietary Fiber 3g	12%
Sugars 1g	
Protein 13g	26%
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet.

KEEP FROZEN

DISTRIBUTED BY: TYSON FOODS, INC., SPRINGDALE, AR 72765-2020 U.S.A.

REPARATION: Appliances vary, adjust accordingly.
CONVECTION OVEN: 6-8 minutes at 375°F from frozen.
CONVENTIONAL OVEN: 8-10 minutes at 400°F from frozen.

NET WT. 30.8 LBS.

LL#11105827

Nutrition Facts

Serving Size 2 Slices (57g)
 Servings Per Container 10

Calories 150

Calories from Fat 20

Calories Per Slice 70

Calories from Fat 10

Amount/Serving	% Daily Value*	
	2 SLICES	1 SLICE
Total Fat 2g, 1g	3%	2%
Saturated Fat 0.5g, 0g	3%	0%
Trans Fat 0g, 0g		
Polyunsaturated Fat 1g, 0.5g		
Monounsaturated Fat 0g, 0g		
Cholesterol 0mg, 0mg	0%	0%
Vitamin A	0%	0%
Vitamin C	0%	0%
Calcium	10%	6%
Iron	8%	4%

Amount/Serving	% Daily Value*	
	2 SLICES	1 SLICE
Sodium 270mg, 135mg	11%	6%
Total Carbohydrate 26g, 12g	9%	4%
Dietary Fiber 3g, 2g	12%	6%
Sugars 5g, 3g		
Protein 7g, 3g		
Thiamin	10%	6%
Riboflavin	6%	2%
Niacin	10%	6%
Folic Acid	8%	4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: WHOLE WHEAT FLOUR, WATER, WHEAT GLUTEN, HIGH FRUCTOSE CORN SYRUP, HONEY, YEAST. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: VEGETABLE OIL (SOYBEAN AND/OR COTTONSEED OILS), BROWN SUGAR, SALT, DOUGH CONDITIONERS (MAY CONTAIN ONE OR MORE OF THE FOLLOWING: MONO- AND DIGLYCERIDES, ETHOXYLATED MONO- AND DIGLYCERIDES, ASCORBIC ACID, AZODICARBONAMIDE, ENZYMES), CALCIUM SULFATE, CALCIUM PROPIONATE (PRESERVATIVE), DISTILLED VINEGAR, GUAR GUM, YEAST NUTRIENTS (MONOCALCIUM PHOSPHATE, CALCIUM SULFATE, AMMONIUM SULFATE), CORN STARCH, SOY LECITHIN, SOY FLOUR. **CONTAINS WHEAT AND SOY**

11502-0697-1207

Turkey Breast

Nutrition Facts

Serving Size: 1 Slice (28g)
Servings Per Container: Varied

Calories 30
Fat Cal. 5

*Percent Daily Values are based
on a 2,000 calorie diet.

Amount/serving	%DV*	Amount/serving	%DV*
Total Fat 0.5g	1%	Total Carb. 2g	1%
Sat. Fat 0g	0%	Fiber 0g	0%
Trans Fat 0g		Sugars 1g	
Cholest. 10mg	3%	Protein 5g	
Sodium 220mg	9%		

Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 2%

INGREDIENTS: TURKEY BREAST, WATER, MODIFIED FOOD STARCH,
CONTAINS 2% OR LESS OF THE FOLLOWING: DEXTROSE, SALT,
POTASSIUM LACTATE, SODIUM PHOSPHATE, SODIUM DIACETATE, SODIUM
ERYTHORBATE, SODIUM NITRITE, FLAVORING.



Product Formulation

General Guidance for Reviewing Product Formulation Statements

TA 07-2010 Revised Guidance for Accepting Processed Product Documentation

- Review product formulation statements prior to purchasing processed products.
- Provides specific information about the product and shows how the credit is obtained by citing CN Program resources and/or regulations.
- Verify that the credit a product contributes to meal pattern requirements is not greater than the serving size of the product. i.e., a 2.20 oz beef patty may not credit for more than 2.00 oz M/MA.

It is the program operator's responsibility to request and verify that the supporting documentation is accurate. Product Formulation Statement templates are available.

CN label vs Product Formulation

Category	CN Label	Product Formulation Statement
Description	Product label which contains a statement that clearly identifies the USDA meal pattern contribution of the product.	Advertising literature that contains varied information about one or more products and must be signed by the manufacturer.
Standard information is required	Yes	No
Reviewed and monitored by the USDA	Yes	No
Carries a USDA Guarantee	Yes	No

12 Grain

Stone-ground

Bran



Whole Grain Wheat



Multigrain

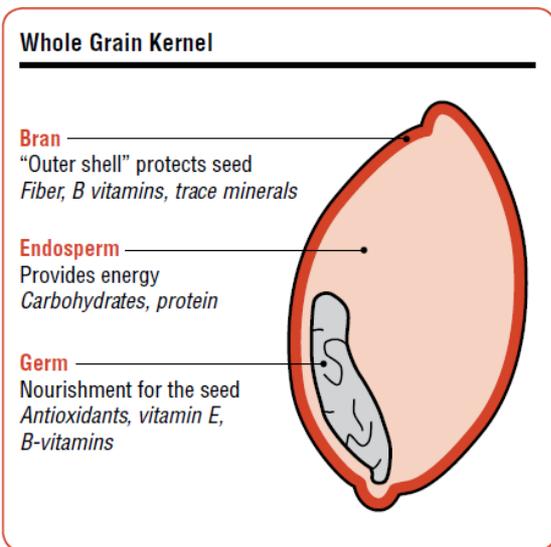
Wheat Flour

100% Whole Wheat



“Whole” grain label identification

“Whole” grain label identification



The USDA definition of whole grains is “Whole grains consist of the entire cereal grain seed or kernel. The kernel has three parts- the bran, the germ, and the endosperm. Usually the kernel is cracked, crushed, or flaked during the milling process. If the finished product retains the same relative proportions of bran, germ, and endosperm as the original grain, it is considered a whole grain.”

“Whole” grain label identification

- The words “whole grain” on the package does not necessarily mean the product contains 100 percent whole grains.
- If the first ingredient listed contains the word "whole" (such as "whole wheat flour" or "whole oats"), the product would be considered whole grain.

“Whole” grain label identification

- If there are two grain ingredients and only the second ingredient listed is a whole grain, the product may contain as little as 1% or as much as 49% whole grain.
- If there are several grain ingredients, i.e. a "multigrain bread" may contain 30% refined flour and 70% whole grain. But the whole grains are split between several different grains, and each whole grain may comprise less than 30% of the total.
- The product carries the whole-grain health claim from The Food and Drug Administration (FDA).



“Whole” grain label identification

Determining Whole Grains

- Whole Wheat
- Whole Grain
- Whole White Corn
- Whole oats, oatmeal
- Wild Rice
- Brown Rice, brown rice flour
- Whole Corn
- Whole White Wheat
- Buckwheat
- Bulgur
- Quinoa
- Dehulled barley, whole grain barley

Ingredient list tell the whole story

Ingredients: whole grain wheat flour, sugar, soybean oil, cornstarch, malt syrup (from corn and barley), salt, invert sugar, leavening (calcium phosphate and/or baking soda), vegetable color (annatto extract, turmeric oleoresin).

“Whole” grain label identification

The following are not whole grains:



- Flour
- All-purpose flour
- Enriched unbleached flour
- Self-rising wheat flour
- Semolina (Couscous)
- White flour
- Wheat flour
- Enriched flour
- Corn grits
- Rice flour
- Hominy Grits



“Whole” grain label identification

School year 2015-2016

- All grains offered must be “whole” grain-rich. 100% whole grain products are not required.
- Whole grain-rich refers to products which contain at least 50 percent whole grains and the remainder of the grains can be enriched.
- Make sure your recipes are updated from the old Exhibit A to the new Exhibit A as this may change the amount that your menu item contributes to the grain component.

“Whole” grain label identification

- Whole Grain Rich Waiver
 - Allowed to serve specified products that are not whole grain rich with approved waiver.

http://dese.mo.gov/sites/default/files/dac_forms/MO5003123.pdf

WAIVED

“Whole” grain label identification

Whole Grain Label Activity!



“Whole” grain label activity

Product	Primary or first ingredient listed	Is the primary ingredient a whole grain?	Does this product meet the whole grain rich requirements?
1. Hot Dog Bun	Enriched Bleached Flour	No	No
2. Bread Slice	Whole Grain Whole Wheat Flour	Yes	Yes
3. Pizza	Enriched Flour	No	No
4. Pancakes	Whole Wheat Flour	Yes	Yes
5. Muffins	Whole Grain Rolled Oats	Yes	Yes
6. French Toast Sticks	Whole Wheat Bread	Yes	Yes

“Whole” grain label identification

Nutrition Facts	
Serving Size 1 slice (28g)	
Servings Per Container 16	
Amount Per Serving	
Calories 80	Calories from Fat 5
% Daily Value	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 110mg	5%
Total Carbohydrate 16g	5%
Dietary Fiber less than 1g	3%
Sugars 7g	
Protein 2g	
Vitamin A 0% *	Vitamin C 0%
Calcium 0% *	Iron 4%
Thiamin 6% *	Riboflavin 4%
Niacin 4% *	Folic Acid 4%
*Percent (%) Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower based on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram: Fat 9 * Carbohydrate 4 * Protein 4	

“Whole” grain label identification



“Whole” grain label identification

Product Name: Apple Cinnamon Cheerios® Bowlpak Code No.: 16000-31879

Manufacturer: General Mills, Inc. Serving Size 1.0 OZ (28g)
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No How many grams:

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the Product Belongs: I

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
Ready to Eat Cereal	28g	28g	$28g \div 28g = 1.0$
Total Creditable Amount¹			1.00

¹Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 1.0 OZ (28g)

Total contribution of product (per portion) 1.00 oz equivalent

I further certify that the above information is true and correct and that a 28g/1.0 ounce portion of this product (ready for serving) provides 1.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.



 Signature

Rose Tobelmann, MS, RD
 Printed Name

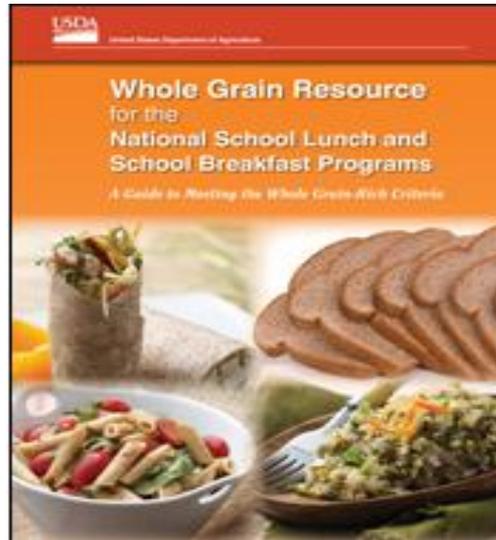
 Director
 Title

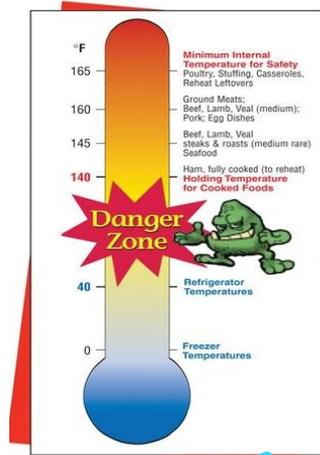
8/6/2013 1-800-767-5404
 Date Phone Number

“Whole” grain label identification

Whole Grain Resource USDA Booklet

<http://www.fns.usda.gov/tn/whole-grain-resource>





Temperature Records/Food Safety

Procedures designed to ensure the safe production and services of food.

Temperature Records/Food Safety

Sometimes a simple mistake can have grave consequences. What may seem like a small food safety mistake can cause serious illness with long-term consequences.....

- Ensure cooked foods reach a safe minimum internal temperature.
- Minimum temperatures and holding times
- Check food temperature in several places, especially in the thickest parts.

***FNS requires each school in the LEA to maintain temperature logs for a period of six months ***

Temperature Records/Food Safety

Safe Internal Cooking Temperatures

Poultry (All Types)-165°F

Ground Beef -160°F

Eggs-160°F

Beef, Veal, Pork, and Lamb Roasts, Steaks, and
Chops (Med Rare)-145°F

HACCP-Based SOPs

Cooking and Reheating Temperature Log

Instructions: Record product name, time, the two temperatures/times, and any corrective action taken on this form. The foodservice manager will verify that foodservice employees have taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing, and dating this log daily. Maintain this log for a minimum of 3 years.

Date and Time	Food Item	Internal Temperature/ Time	Internal Temperature/ Time	Corrective Action Taken	Initials	Verified By/ Date

Temperature Records/Food Safety

- Develop Standard Operating Procedures (SOPs)
 - SOPs are step-by-step written instructions for routine food service tasks that affect the safety of food ('nonspecific' hazards), such as proper dishwashing procedures, or for tasks that are a part of the HACCP-based plan (specific hazards), such as proper cooking procedures
- A school food safety program should control both specific and nonspecific hazards and consist of SOPs and a written plan for applying the basic HACCP principles.
- Food safety plans tailored specifically for each school foodservice site
 - Types of facilities in your LEA
 - Existing SOPs
 - Number and type of employees at each site
 - Types of equipment
 - Processes for food preparation
 - Menu items

Administrative Review

Performance Standard 2
General Areas

Administrative Review

Summary of Records to Keep

- Menus
- Recipes
- Production Records
- Documents for all products used
 - CN Labels
 - Nutrition Fact Labels
 - Product Formulation Statements
- Temperature Logs
 - Refrigerator/Cooler
 - Food Temperatures
- Food Safety Inspections
- Standard Operating Procedures

Administrative Review

Performance Standard 2

- Nutrition Quality and Meal Pattern
- Supporting documentation
 - Menus, production records, and related materials (e.g., CN Labels, standardized recipes)
- Records include all information necessary to support the claiming of reimbursable meals and any additional requirements
- Offer vs Serve

Administrative Review

General Areas

- Civil Rights
 - Non-discrimination statement and procedures for accommodating students with special dietary needs
 - “And Justice for All” poster
- Free potable water
- Food Safety
 - Temperature records
 - Inspections
 - Food safety plan

QUESTIONS



Contact Me

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Phone: 573-751-6638

<http://dese.mo.gov/financial-admin-services/food-nutrition-services>



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