



New Sponsor Training

Alabama Department of Education

Child Nutrition Program – School Programs

April 1, 2021

Potential New NSLP Sponsor Workshop Virtual Training Agenda



Presented by
Alabama State Department of Education

April 1, 2021



9:00 - 9:15	Introduction New Sponsor Checklist/Application Official Letter to Participate STAARS Vendor Self Service (VSS)	Sharon Allison Education Specialist School Programs
9:15 - 10:30	Certification of Compliance Meal Pattern/Menu Workbook Production Records	Chad Langston Senior Nutritionist School Programs
10:30 - 11:30	Free & Reduced-Price Meal Application Income Eligibility Guidelines Public Release Verification Provisions Wellness Policy	Julie Autrey Education Specialist School Programs
11:30 - 12:15	Policies: Meal Charge & Bad Check Smart Snacks & Fundraisers After School Snack Program School Review Forms Seamless Summer Options (SSO)	Robbie Scott Education Specialist School Programs
12:15 - 12:45	Lunch	

*"If you find it in your heart to
care for somebody else,
you will have succeeded."
Maya Angelou*

Potential New NSLP Sponsor Workshop Virtual Training Agenda



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12:45 - 1:45	Food Safety Plan (HACCP) Civil Rights Professional Standards Hiring & Training Paid Lunch Equity (PLE) Non-Program Foods	Lakecia Love Education Specialist School Programs
1:45 - 2:30	Special Needs Meal Counting & Claiming Daily Edit Check/Daily Record of Meals Served	Sharon Allison Education Specialist School Programs
2:30 - 3:00	ALSDE/CNP Website Online Application Monthly Site Data Claim Plate Cost Reimbursement Procurement CNP Calendar	Sharon Allison Education Specialist School Programs
3:00 - 3:15	USDA Foods & Statewide Bid	Brantley Tucker Food Distribution
3:15 - 3:30	Administrative Review	Carolyn Rhodes Administrator Financial Management & Compliance
3:30 - 4:00	Evaluation & Questions	

Thank you for attending!



USDA Meal Pattern



School Breakfast Meal Pattern

Food Components	Grade K - 5	Grade 6 – 8	Grade 9 - 12
Milk	5 cups/week (1 cup daily)	5 cups/week (1 cup daily)	5 cups/week (1 cup daily)
Meat or Meat Alternates None required but may substitute 1 oz equivalent of meat /meat alternate for 1 oz equivalent grains after minimum daily grain is met			
Vegetables May be substituted for fruits, but the first 2 cups/week must be from a subgroup other than starchy (dark green, red/orange, legumes, other)			
Fruits -Daily / Weekly minimum	5 cups/week (1 cup daily minimum)	5 cups/week (1 cup daily minimum)	5 cups/week (1 cup daily minimum)
Grains / Breads -Daily / Weekly minimum -All whole grain rich	7 oz equivalent/week (1 oz daily minimum)	8 oz equivalent/week (1 oz daily minimum)	9 oz equivalent/week (1 oz daily minimum)
Minimum – Maximum Calories (kcal) Weekly average	350 – 500	400 – 550	450 - 600
Saturated Fat (% of total calories) Weekly average	<10%	<10%	<10%
Sodium* Weekly average	≤ 540 mg	≤ 600 mg	≤ 640 mg
Trans Fat	0 grams/serving	0 grams/serving	0 grams/serving



Serving Options

Offer vs Serve

- *Optional for all grade levels*
- Must offer 4 items
- Students may decline one item, but they must take at least
 - ½ cup of fruit OR
 - ½ cup of vegetable

Serve

- *Optional for all grade levels*
- All 3 components MUST be served
 - May serve additional components if desired

National School Lunch Meal Pattern

Food Components	Grade K - 5	Grade 6 – 8	Grade 9 - 12
Milk	5 cups/week (1 cup daily)	5 cups/week (1 cup daily)	5 cups/week (1 cup daily)
Meat or Meat Alternates -Daily / Weekly minimum	8 oz equivalent/week (1 oz daily minimum)	9 oz equivalent/week (1 oz daily minimum)	10 oz equivalent/week (2 oz daily minimum)
Vegetables (total) -Daily / Weekly minimum	3¾ cups/week (¾ cup daily minimum)	3¾ cups/week (¾ cup daily minimum)	5 cups/week (1 cup daily minimum)
<i>Dark Green Subgroup</i>	½ cup/wk	½ cup/wk	½ cup/wk
<i>Red / Orange Subgroup</i>	¾ cup/wk	¾ cup/wk	1¼ cup/wk
<i>Legumes Subgroup</i>	½ cup/wk	½ cup/wk	½ cup/wk
<i>Starchy Subgroup</i>	½ cup/wk	½ cup/wk	½ cup/wk
<i>Other Subgroup</i>	½ cup/wk	½ cup/wk	¾ cup/wk
Fruits -Daily / Weekly minimum	2½ cups/week (½ cup daily minimum)	2½ cups/week (½ cup daily minimum)	5 cups/week (1 cup daily minimum)
Grains / Breads -Daily / Weekly minimum -All whole grain rich	8 oz equivalent/week (1 oz daily minimum)	8 oz equivalent/week (1 oz daily minimum)	10 oz equivalent/week (2 oz daily minimum)
Minimum – Maximum Calories (kcal) -Weekly average	550 – 650	600 – 700	750 - 850
Saturated Fat (% of total calories) -Weekly average	<10%	<10%	<10%
Sodium* -Weekly average	≤1230 mg	≤1360 mg	≤1420 mg
Trans Fat	0 grams / serving	0 grams / serving	0 grams / serving



Serving Options

OVS

- *Mandatory for grades 9-12*
- Must offer all 5 components
- Students may decline one item, but they must take at least
 - ½ cup of fruit OR
 - ½ cup of vegetable

Serve

- *Optional for grades K-8*
- Must serve all 5 components

Grains Creditability & Whole Grain Rich Determination Is Made Based on Following Criteria

- CN(Child Nutrition) Label
 - Best/easiest confirmation method
- MPFS (Manufacturer Product Formulation Statement)
- Food Buying Guide
 - Ingredient/Nutrition Fact Label

Chic 'n Time
Koch Foods

Copy NOT MEANT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

086321

Five 0.69 oz. fully cooked whole grain breaded chicken breast patty nuggets with rib meat provides 2.00 oz. equivalent meal. Most alternate and 1.00 oz. equivalent grain for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 02/13).

KEEP FROZEN

Fully Cooked Whole Grain Breaded Chicken Breast Patty Nuggets with rib meat

INGREDIENTS: Chicken breast with rib meat, water, whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), isolated soy protein, seasoning ((modified food starch [potato], flavoring), modified food starch, onion powder, salt, black pepper), flour, cornstarch, chicken, onion, salt, yeast, sodium phosphates, sugar, dried yeast, onion powder, garlic powder, spice, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), guar gum, canola oil, paprika extractive (color),
CONTAINS: WHEAT, SOY, EGG

HEATING INSTRUCTIONS: Place frozen patty nuggets in convection oven heated at 375°F, for 7 - 9 minutes, or place frozen patty nuggets in preheated oven at 350°F, for 15 - 18 minutes, or place frozen patty nuggets in deep fryer at 365°F, for 134 to 2¼ minutes. Adjust cooking time and temperatures for amount cooked and equipment used.

DISTRIBUTED BY: KOCH FOODS, CHICAGO IL. 60641

85606

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U.S. DEPARTMENT OF AGRICULTURE
P-20795

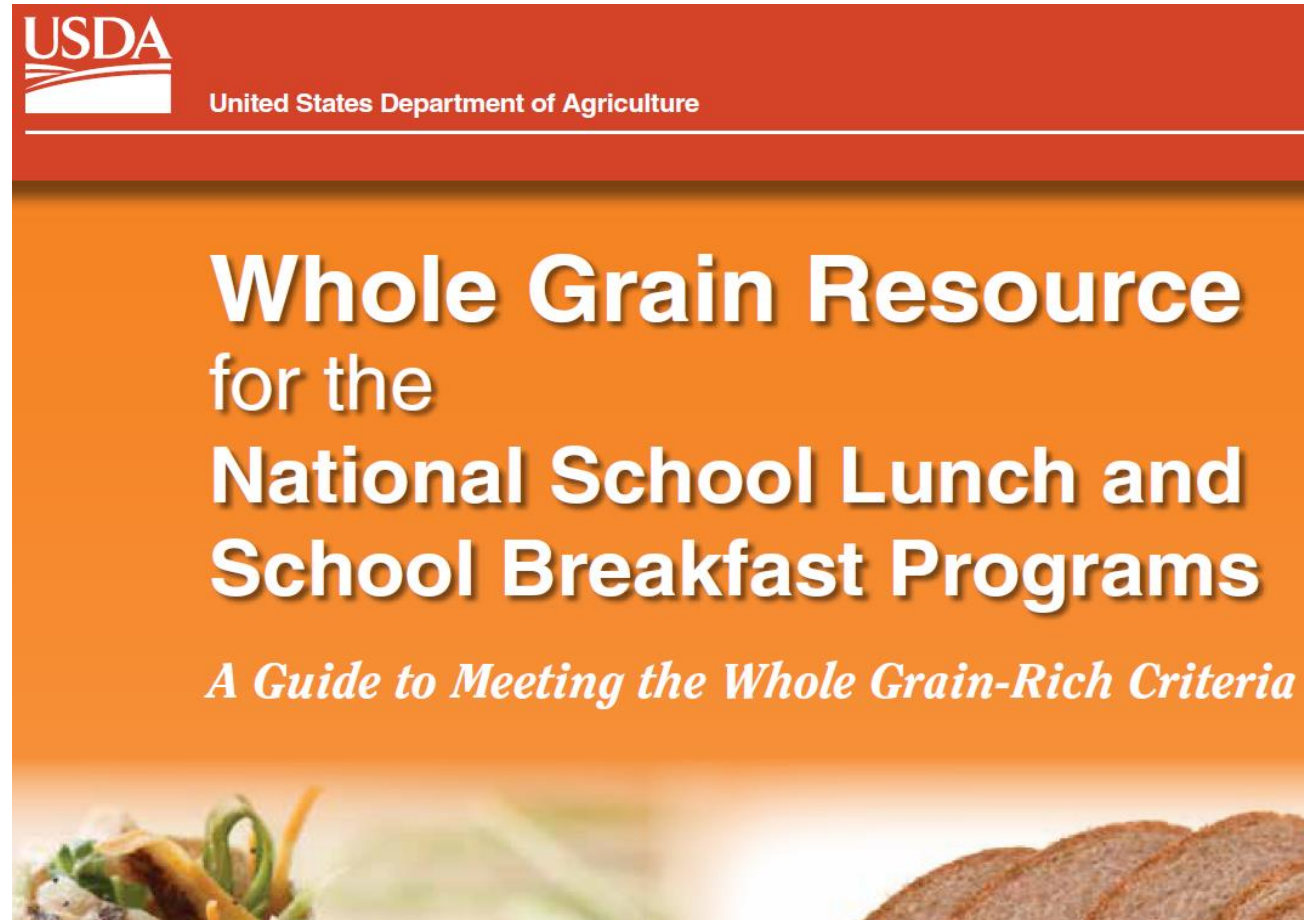
00045421856065

1304268

NET WT. 10.35 LBS.



Crediting Grains




<https://fns-prod.azureedge.net/sites/default/files/WholeGrainResource.pdf>




USDA Certification Worksheet



USDA Approved Alternatives



United States Department of Agriculture



Healthy Meals Resource System
TEAM NUTRITION

Home | About HMRS | News | Topics A-Z | Get Connected | Help | Contact Us

[Menu Planning](#) > [Nutrition Standards for School Meals](#) >

Menu Planning Tools Approved for Certification for Six Cent Reimbursement

The following tools are approved by USDA for use in certification of compliance with the National School Lunch Program meal pattern requirements. This site is the official list of the only tools authorized to certify schools as eligible for the six cent reimbursement under the Healthy, Hunger Free Kids Act.

This list includes the USDA-developed Certification Worksheets and Prototype Attestation Statement, which school districts may use for both breakfast and lunch. Commercially available certification tools (software) will be listed here as they are approved by USDA for school lunch certification purposes.

Commercially available certification tools (software) will not be evaluated or approved for the breakfast meal pattern. State agencies may authorize the use of the breakfast functionality of software currently approved for certification of compliance with the National School Lunch Program meal pattern requirements.

For the nutrient analysis portion of the 1) six cent certification for lunch under Option 1 and 2) six cent certification for breakfast, the USDA-approved nutrient analysis software [listed at this link](#) may be used. Many of the software approved for use with certification of compliance are also approved for nutrient analysis.

USDA Developed Tools

[Authorized USDA Certification Worksheets and Prototype Attestation Statement](#)

USDA. Food and Nutrition Service.

Commercially Available Alternatives to the USDA Certification Worksheets

Health-e Meal Planner
Water Walkers, Inc. dba Health-e Pro
P.O. Box 124
Anacortes, WA 98221
Phone: (800)838-4856 x5
Fax: (877)355-6405
E-mail: info@healthepro.com
Web site: www.healthepro.com

inTEAM Menu Compliance Tool+, Web enabled Version 1.0
Address: PO BOX 2410, Santa Monica, CA 90407
Sales Contact: Leslie Bert
Phone: 1-866-457-4705
Fax: 310-656-6845
Email: info@e-inteam.com
Web site: www.e-inteam.com/BI/

Meals Plus Menus
Education Management Systems, Inc.
4110 Shipyard Blvd
Wilmington, NC 28403
Phone: (800) 541-8999
Fax: (910) 799-5427
E-mail: sales@mealsplus.com
Web site: www.mealsplus.com

MCS Edition Menu & Inventory



> School Meals Home

Browse By Subject

- > CN Labeling
- > Community Eligibility Provision
- > Disaster Assistance
- > Federal Register Documents
- > Food Safety
- > Grants
- > Legislation
- > Policy
- > Press Releases
- > Professional Standards
- > Regulations
- > Reports
- > Research
- > Tools for Schools

Child Nutrition Programs

- > Child and Adult Care Food Program
- > Fresh Fruit and Vegetable Program
- > National School Lunch Program
- > School Breakfast Program
- > Special Milk Program
- > Summer Food Service Program

Other Useful Links

- > Farm to School
- > Healthier US School Challenge
- > Team Nutrition
- > Team Up

School Meals

Certification of Compliance

The Healthy Hunger-Free Kids Act provides an additional 6-cents per lunch reimbursement to school districts that certified to be in compliance with the new meal patterns. The increased reimbursement, a significant investment in improving the quality of school meals, are provided to school districts once they meet the new meal patterns published in the final rule on January 26, 2012. Funding became available to school districts starting October 1, 2012.



Regulation

- [Final Rule: Certification of Compliance With Meal Requirements for the National School Lunch Program Under the Healthy, Hunger-Free Kids Act of 2010 \(1/2/14\)](#)

Policy Memos

- [SP 55-2013: Questions and Answers Related to 6 Cents Certification during SY 2013-14](#)
- [SP 44-2012: Questions and Answers Related to 6 Cents Certification Tool \(revision\)](#)
- [SP 40-2012: Certification of Compliance with New Meal Patterns - Validation Review Checklists](#)
 - [Prototype Lunch Validation Review Checklist for SY 2012-13](#)
 - [Prototype Breakfast Validation Review Checklist for SY 2012-13](#)
- [SP 34-2012 \(Revised\) Certification of Compliance with New Meal Patterns, SY 2014-15 Prototype Attestation Statement, SY 2014-15 Lunch Menu Worksheet Instructions, SY 2014-15 Breakfast Menu Worksheet Instructions, SY 2014-15 Simplified Nutrient Assessment Instructions for Lunch, SY 2014-15 Simplified Nutrient Assessment Instructions for Breakfast, Instructions for Transferring Data from USDA Certification Tools, Certification Meal Pattern Requirement Specification](#)
- [3-Day Schedule Certification Worksheets \(updated for SY 2015-16\)](#)
- [4-Day Schedule Certification Worksheet \(updated for SY 2015-16\)](#)
- [5-Day Schedule Certification Worksheets \(updated for SY 2015-16\)](#)
- [6-Day Schedule Certification Worksheets \(updated for SY 2015-16\)](#)
- [7-Day Schedule Certification Worksheets \(updated for SY 2015-16\)](#)
- [Extended Schedule Certification Worksheets](#)
- [SP 31-2012: Questions and Answers Related to the Certification of Compliance with Meal Requirements for the National School Lunch Program \(3rd revision\)](#)





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Other Useful Links

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Certification of Compliance Worksheets: 5-Day Schedule

Print

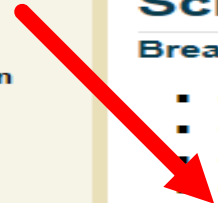
Breakfast Worksheets

- Grades K-5
- Grades K-8
- Grades 6-8
- Grades 9-12
- Grades K-12

Lunch Worksheets

- Grades K-5
- Grades K-8
- Grades 6-8
- Grades 9-12

Last Published: 01/07/2016



Internet Explorer

What do you want to do with SP34-2012bfastK-12.xls?

Size: 557 KB
Type: Microsoft Excel 2003
From: www.fns.usda.gov

- ➔ Open
The file won't be saved automatically.
- ➔ Save
- ➔ Save as

Cancel





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> Community Eligibility Provision

Certification of Compliance Worksheets: 5-Day Schedule

Print

Breakfast Worksheets

Save As

Langston Chad > My Documents

Name	Date modified	Type	Size
Custom Office Templates	12/16/2015 2:31 PM	File folder	
Outlook Files	3/31/2016 2:04 PM	File folder	

File name: Breakfast - K-12 - May 9-13

Save as type: Microsoft Excel 97-2003 Worksheet

Save Cancel

The Example Breakfast - K-12 - May 9-13.xls.qsfsen3.partial download has completed.

Open Open folder View downloads

> Farm to School
> Healthier US School Challenge
> Team Nutrition
> Team Up

Directions for Breakfast Menu worksheet

12/1/2015

Getting Started

REMEMBER TO PERIODICALLY SAVE THE WORKSHEET AS IT IS BEING COMPLETED!!!!

Materials needed:

1 week menu (5 days)

Portion sizes for all reimbursable menu items

Contribution information for each menu item (CN Label, USDA Food Fact Sheet)

Standardized Recipes

Production Records

[Click here to go to the Food Buying Guide](#)

[Click here to go to the Food Buying Guide Calculator](#)

Complete a separate Menu worksheet for each of the three grade groups (K-5, 6-8, and 9-12). A separate Menu worksheet has been developed for breakfast and lunch.

Each Excel file has 11 tabs including the instructions

The name of each tab is located at the bottom of the workbook.

Click on the tab at the bottom of each tab to transfer to a different tab.

***It is very important to follow these steps in order; otherwise, the worksheet will not provide accurate results. The accuracy of the menu certification results are based on the accuracy of the information entered by the user.

Crediting Considerations

Some vegetables and fruits do not credit on a volume as served basis (e.g. 1 cup credits as 1 cup)

Tomato paste - refer to manufacturing information

Dried fruit- twice the volume as served (1/2 cup credits as 1 cup)

Raw leafy greens- half the volume as served (2 cups credits as 1 cup)

Conversion must be made first, and CREDITABLE amounts entered into the menu worksheet.

SFA Notes

This tab is for SFAs to provide notes and any additional information the State agency may instruct to include

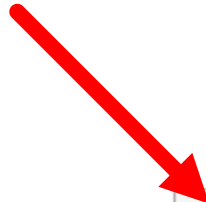
Entering Meals into the "All Meals" Spreadsheet

"Meal Name."

***IMPORTANT: For purposes of Menu worksheet, SFAs must list reimbursable meals offered on the menu. Each reimbursable meal consists of all required food components: any grain/meat/meat alternatives in a main dish and/or side dish, total amount of fruit/vegetable offered with this meal, and amount of milk.

To simplify the menu entry process, type the name of the complete reimbursable meal by main dish name only.

SFA Certification Worksheet Notes
Breakfast



**Meal Pattern
Reimbursable Breakfast
Grades K-12**

SFA Name: John Doe Private School
K-12 Menu #: May 9-13 2016

Enter each reimbursable breakfast offered during the reference week and select or enter the quantity of each component.

Each reimbursable meal consists of all required food components: any grain/meat/meat alternates in a main dish and/or side dish, total amount of fruit offered with this meal, total amount of vegetables in a main dish and/or side dish, and amount of milk. The vegetable subgroups and types of milk will be recorded on a different tab.

[Click here to go the Food Buying Guide Calculator](#)

[Click here to go the Instructions](#)

[Click here to the Weekly Report](#)

1	2		2a	2b	3	3a	3b	3c	5
Meal Name <i>Enter the name of each reimbursable meal as found on the weekly menu. Select the first blank if the component was not offered with the meal. ** DO NOT DELETE ROWS**</i>	Grains **NOTE: Grains must be offered as ounce equivalents. Meats/Meat Alternates may credit toward Grains requirement. 1 oz eq Meat/Meat Alternate = 1 oz eq Grains			Fruit (cups) **NOTE: Enter the CREDITABLE amount of dried fruit				Fluid Milk (cups)	
	Enter the TOTAL number of oz eq of GRAINS + Meat/Meat Alternate counting toward Grains	Enter the number of oz eq/servings of Whole Grain-Rich Grains	Enter the number of oz eq of Meats/Meat Alternates counting toward Grains requirement	Select the number of cups of fruit including fruit/vegetables/juice offered with this meal	ONLY select the cups of fruit/vegetable juice	ONLY select the number of cups of non-starchy vegetables offered with this meal	ONLY select the number of cups of starchy vegetables offered with this meal	Enter the number of cups of fluid milk offered with this meal	
<i>Example: Bagel and cream cheese /apples</i>	2.00	2.00	0.00	<input type="text" value="1"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	1	
1				<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>		
2				<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>		
3				<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>		
4				<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>		
5				<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>		
6				<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>		
7				<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>		

OPTIONAL Tools to Assist in Fraction and Decimal Calculations

Fraction Calculator:
Use this calculator to add the number of cups.

Decimal/Fraction Converter
(Rounded down to the nearest 1/8)

Enter the decimal you wish to convert to a fraction in the box:

The decimal entered above has been converted to the following fraction:

**Meal Pattern
Reimbursable Breakfast
Grades K-12**

**SFA Name:
K-12 Menu #:**

**John Doe Private School
May 9-13 2016**

Enter each reimbursable breakfast offered during the reference week and select or enter the quantity of each component.

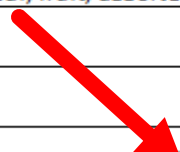
Each reimbursable meal consists of all required food components: any grain/meat/meat alternates in a main dish and/or side dish, total amount of fruit offered with this meal, total amount of vegetables in a main dish and/or side dish, and amount of milk. The vegetable subgroups and types of milk will be recorded on a different tab.

[Click here to go the Food Buying Guide Calculator](#)

[Click here to go the Instructions](#)

[Click here to the Weekly Report](#)

1	2	2a	2b	3	3a	3b	3c	5
Meal Name <i>Enter the name of each reimbursable meal as found on the weekly menu. Select the first blank if the component was not offered with the meal. ** DO NOT DELETE ROWS**</i>	Grains **NOTE: Grains must be offered as ounce equivalents. Meats/Meat Alternates may credit toward Grains requirement. 1 oz eq Meat/Meat Alternate = 1 oz eq Grains			Fruit (cups) **NOTE: Enter the CREDITABLE amount of dried fruit				Fluid Milk (cups)
	Enter the TOTAL number of oz eq of GRAINS + Meat/Meat Alternate counting toward Grains	Enter the number of oz eq/servings of Whole Grain-Rich Grains	Enter the number of oz eq of Meats/Meat Alternates counting toward Grains requirement	Select the number of cups of fruit including fruit/vegetables/juice offered with this meal	ONLY select the cups of fruit/vegetable juice	ONLY select the number of cups of non-starchy vegetables offered with this meal	ONLY select the number of cups of starchy vegetables offered with this meal	Enter the number of cups of fluid milk offered with this meal
<i>Example: Bagel and cream cheese /apples</i>	2.00	2.00	0.00	1 <input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	1
1 WG pancakes, sausage link, banana, assorted fruit juice, assorted milk	2.50	2.00	0.50	1 <input type="text"/>	1/2 <input type="text"/>	<input type="text"/>	<input type="text"/>	1
2 WG chicken biscuit, peach cup, assorted fruit juice, assorted milk	3.00	2.00	1.00	1 <input type="text"/>	1/2 <input type="text"/>	<input type="text"/>	<input type="text"/>	1
3 WG cinnamon roll, sausage patty, orange slices, assorted fruit juice, assorted milk	3.00	2.00	1.00	1 <input type="text"/>	1/2 <input type="text"/>	<input type="text"/>	<input type="text"/>	1
4 Breakfast pizza, pineapple chunks, assorted fruit juice, assorted milk	2.50	1.50	1.00	1 <input type="text"/>	1/2 <input type="text"/>	<input type="text"/>	<input type="text"/>	1
5 WG French toast sticks, sausage link, apple slices, assorted fruit juice, assorted milk	2.00	1.50	0.50	1 <input type="text"/>	1/2 <input type="text"/>	<input type="text"/>	<input type="text"/>	1
6				<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
7 Cereal, fruit, assorted fruit juice, assorted milk	2.00	2.00	0.00	1 <input type="text"/>	1/2 <input type="text"/>	<input type="text"/>	<input type="text"/>	1
8				<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
9				<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	



INGREDIENTS:

WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, HYDROGENATED SOYBEAN OIL*, SUGAR, BUTTERMILK, SODIUM ALUMINUM PHOSPHATE, SALT, BAKING SODA, SODIUM CASEINATE, DATEM, NONFAT MILK, CALCIUM ACID PYROPHOSPHATE, WHEY PROTEIN CONCENTRATE, POTASSIUM BICARBONATE, WHEY, WHEAT PROTEIN ISOLATE, CREAM, NATURAL FLAVOR.

*Adds A Negligible Amount of Trans Fat.

CONTAINS WHEAT AND MILK INGREDIENTS.

Nutrition Facts

Serving Size 1 biscuit (1 g)
Servings Per Container 210

Amount Per Serving			
Calories		110	
Calories from Fat		45	
		% Daily Value*	
Total Fat 5g			7%
Saturated Fat 2.5g			12%
Trans Fat 0g			
Cholesterol 0mg			0%
Sodium 250mg			11%
Total Carbohydrate 15g			5%
Dietary Fiber 1g			5%
Sugars 1g			
Protein 3g			
Vitamin A	0%	Vitamin C	0%
Calcium	4%	Iron	2%
Thiamin	4%	Riboflavin	2%
Niacin	2%	Folic Acid	2%

*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

CHILD NUTRITION PROGRAM: 1 BISCUIT = 1 OZ EQ GRAIN

IMPORTANT: The Nutrition Facts values are accurate only if nothing has been added (e.g., egg wash, icing, etc.) If left blank, you must fill in the correct baked weight for serving size, servings per container, and net weight.

IMPORTANT: The Nutrition Information is given in unrounded figures so that it can be combined with other ingredients used in making up finished products.

The most accurate label information for package contents will always be on the product label. This product profile is correct through the date above. Because product formulations and related product attributes may change, this information is subject to change.

QUESTIONS? Call 1-800-767-5404
GENERAL MILLS * P.O. Box 200 - FS * MINNEAPOLIS, MINNESOTA 55440

I certify that the information contained in this document is true and correct as of the date above. Seema Chopra - General Mills Product Labeling

Nutrition Information

100g

Amount Per Serving			
Calories		286.9	
Calories from Fat		113.9	
Total Fat		12.7 g	
Saturated Fat		6.3 g	
Trans Fat		0.2 g	
Cholesterol		1.1 mg	
Sodium		669.2 mg	
Total Carbohydrate		38.3 g	
Dietary Fiber		3.2 g	
Sugars		3.5 g	
Protein		7.3 g	
Vitamin A		0.0 IU	
Vitamin C		0.0 mg	
Calcium		105.0 mg	
Iron		0.9 mg	
Thiamin		0.2 mg	
Riboflavin		0.1 mg	
Niacin		1.0 mg	
Folic Acid		21.0 mcg	

Monday Daily Breakfast Requirement Check
Grades K-12

[Go to Weekly Report](#)

The daily worksheet will perform daily requirement checks for the reimbursable meals offered each day. Requirements met are flagged "Yes" and the cell turns green. Requirements NOT met are flagged "No" and the cell turns red.

NOTE: The top row is frozen to display the column headers as the daily meals are entered.

Grains and meat/meat alternates are rounded down to the nearest quarter ounce.

Once you are finished selecting the meals offered each day, make sure to scroll to the right to enter milk type information.

[Go to Instructions](#)

Monday																
Select the reimbursable breakfasts offered on Monday		Fruit/Vegetable/100% Juice (cups)				Grains or Meat/Meat Alternates Counting as Grains (ounce equivalents)			Daily Breakfast Requirement Check 1 oz equivalents	Milk (cups)		Milk Type Check the type of milk below if it is offered to students on Monday. All types of milk included.				
Meal Name <i>Note: You may not delete lines, if you want to clear a meal select the first blank in the drop down list</i>	Total fruit/vegetable/ juice cups (cups)	Cups of fruit/vegetable juice	Cups of non-starchy vegetables	Cups of starchy vegetables	Daily Fruit Requirement Check 1 cup	Number of oz eq of GRAINS (Actual Grains + Meat/Meat Alternate counting toward Grains)	Number of oz eq of Whole Grain-Rich GRAINS	Number of oz eq of Meats/Meat Alternates		Milk (cups)	Daily Milk Requirement Check 1 cup	Skim/fat-free, unflavored	Skim/fat-free, flavored	Low-fat (1% or less), unflavored	Low-fat (1% or less), flavored	Reduced fat (2% fat) or whole, unflavored and flavored
1	WG pancakes, sausage link, banana, assorted fruit juice	1	1/2	0	0	Yes	2 1/2	2	1/2	Yes	1	Yes	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Yes
2	Cereal, fruit, assorted fruit juice, assorted milk	1	1/2	0	0	Yes	2	2	0	Yes	1	Yes	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
3													<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4													<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5													<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6													<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7													<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8													<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9													<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10													<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11													<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
12													<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
13													<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

OPTIONAL Tools to Assist in Fraction and Decimal Calculations

Fraction Calculator:
Use this calculator to add the number of cups.

0

Decimal/Fraction Converter
(Rounded down to the nearest 1/8)



Daily Requirement Summary

Breakfast, Grades K-12

Go to instructions	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Total	Weekly Requirement (cups)	Weekly Requirement Check	Weekly Fruit Juice Limit (no more than half of total fruit)	Total Weekly Fruit	Total Weekly Juice	Percent of totally weekly fruit that is juice	Weekly Requirement check		
Fruit, vegetable, Fruit Juice or Vegetable Juice	1	1	1	1	1	5	5	Yes		5	2 1/2	50.00%	Yes		
	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Total	Weekly Requirement (oz)	Weekly Requirement Check	Starchy vegetable fruit crediting	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Total
Minimum Grain	2.50	3.00	3.00	2.50	2.00	13.00	9	Yes	Must serve at least 2 cups of non-starchy prior to crediting starchy vegetables as	Non-starchy	0	0	0	0	0
Maximum Grain	2.50	3.00	3.00	2.50	2.00	13.00	10	No		Starchy	0	0	0	0	0
Whole Grain Rich Weekly Amount (oz eq)	Weekly Grains Total	9.00	Weekly Whole Grain-Rich	9	Percent of Whole Grain-Rich	100%	100%	Yes	Starchy vegetable crediting check						
	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Total	Weekly Requirement (cups)	Weekly Requirement Check							
Minimum Fluid Milk (cups)	1	1	1	1	1	5	5	Yes							
Unflavored, Skim/fat-free flavored, Low-fat (less than 1%).	Yes	Yes	Yes	Yes	Yes										



[Go to Instructions](#)

[Click here to go to Optional Serving Size and Fraction Calculators](#)

[Click here to go to the calories and saturated fat table for commonly used condiments](#)

[Go to Results](#)

uit. Milk, and Non-starchy and Starchy Vegetable Nutrient Assessment

Grains and Meats/Meat Alternates Simplified Nutrient Data Entry

Other items: Sides and Condiments Nutrient Data Entry

Select the option best representing how each food item is offered throughout the week. Only select one option per food item.

Enter the calories and saturated fat for one serving of the grains and meat/meat alternate offered with this meal, and the number of servings offered during the week. Only include the calories and saturated fat for the grains and meat/meat alternate. The number of offered servings should include all sites serving the menu type.

Enter the calories and saturated fat for each condiment offered. Also enter the number of servings offered during the week. Do not include fruit or vegetable based dishes.

Use standard rounding procedures to two decimal points

Use standard rounding procedures to two decimal points

Include fat and sugars used during preparation of the food as well as any additional fats and/or sugars offered with the food item

M1	M2	M3	M4	M5	M6
Meal Name <small>This column is pre-populated with the meal names entered on the "All Meals" tab</small>	Grains and Meat/Meat Alternates <small>The part of the meal associated with the information entered in columns M2-M5</small>	Calories/serving (kcal)	Saturated Fat/serving (g)	Sodium/serving (mg)	Number of planned servings for the week
Example: Bagel and cream cheese	Bagel	250	4	150	100
WG pancakes, sausage link, banana, assorted fruit juice, assorted milk	WG pancakes(2), sausage link(1)	228	4.92	253	212
WG chicken biscuit, peach cup, assorted fruit juice, assorted milk	WG chicken biscuit	240	5	350	199
WG cinnamon roll, sausage patty, orange slices, assorted fruit juice, assorted milk	WG cinnamon roll, sausage patty(1)	345	8	496	237
Breakfast pizza, pineapple chunks, assorted fruit juice, assorted milk	Breakfast pizza	220	6	570	249
WG French toast sticks, sausage link, apple slices, assorted fruit juice, assorted milk	WG French toast sticks(2), sausage link(1)	231	5.36	380	224
Cereal, fruit, assorted fruit juice, assorted milk	cereal	240.00	1.00	380.00	313

O1	O2	O3	O4	O5
Condiments	Calories/serving (kcal)	Saturated Fat/serving (g)	Sodium/serving (mg)	Number of offered servings for the week
Example: Ketchup	50	1		100
syrup	77	0	5	212
syrup	77	0	5	224

Fruit (cups)

Cups fruit offered over the week:

Fruit is offered throughout the week with added fat: Less than 30% of the total fruit offerings
 30% to 70% of the total fruit offerings
 More than 70% of the total fruit offerings
 Fruit not offered

Fruit is offered throughout the week with added sugar: Less than 30% of the total fruit offerings
 30% to 70% of the total fruit offerings
 More than 70% of the total fruit offerings
 Fruit not offered

Milk (cups)

Average serving size: Total weekly servings:

What two types of milk are offered most during the week?

Nonfat unflavored & nonfat flavored
 Nonfat unflavored & low-fat (1%) unflavored
 Low-fat (1%) unflavored & nonfat flavored
 Milk not offered

Non-Starchy and Starchy Vegetables

For the following two sections please indicate how each type of

OPTIONAL Tools to Assist in Serving Calculations

Calories and Saturated Fat Serving Size Calculator (cups)

Enter the number of cups offered:

Enter the number of cups in a serving:

Enter the number of calories or sat fat grams/serving (cups):

Number of calories or saturated fat/serving (cups) offered:

Calories and Saturated Fat Serving Size Calculator (weight)

Enter food item weight offered:

Enter food item weight in a serving:

Enter the number of calories or sat fat grams/serving:

Number of calories or saturated fat (weight offered):

OPTIONAL Tools to Assist in Fraction and Decimal Calculations

Fraction Calculator:
Use this calculator to add the number of cups.

Decimal/Fraction Converter (Rounded down to the nearest...)

Enter the decimal you wish to convert to a fraction in the box:

The decimal entered above has been converted to the following fraction:

[Go Back to Assessment](#)

Simplified Nutrient Assessment

[Go to Instructions](#)

Fruit, Milk, and Non-starchy and Starchy Vegetable Nutrient Assessment

Select the option best representing how each food item is offered throughout the week. Only select one option per food item.

Include fat and sugars used during preparation of the food as well as any additional fats and/or sugars offered with the food item

Fruit (cups)

Cups fruit offered over the week:	5	
Fruit is offered throughout the week with added fat:	Fruit is offered throughout the week with added sugar:	
<input checked="" type="radio"/> Less than 30% of the total fruit offerings <input type="radio"/> 30% to 70% of the total fruit offerings <input type="radio"/> More than 70% of the total fruit offerings <input type="radio"/> Fruit not offered	<input checked="" type="radio"/> Less than 30% of the total fruit offerings <input type="radio"/> 30% to 70% of the total fruit offerings <input type="radio"/> More than 70% of the total fruit offerings <input type="radio"/> Fruit not offered	

Milk (cups)

Average serving size:	1	Total weekly servings:	5
What two types of milk are offered most during the week?			
<input type="radio"/> Nonfat unflavored & nonfat flavored <input checked="" type="radio"/> Nonfat unflavored & low-fat (1%) unflavored <input type="radio"/> Low-fat (1%) unflavored & nonfat flavored <input type="radio"/> Milk not offered			

Simplified Nutrient Assessment

Non-Starchy and Starchy Vegetables		
<i>For the following two sections please indicate how each type of vegetable is offered throughout the week</i>		
Non-Starchy Vegetables		
Cups of non-starchy vegetables offered over the week	0	
Non-starchy vegetables are offered throughout the week with added fat:		
<input type="radio"/> Less than 30% of the total non starchy offerings <input type="radio"/> 30% to 70% of the total non starchy offerings <input type="radio"/> More than 70% of the total non starchy offerings <input checked="" type="radio"/> Non starchy vegetables not offered		

Starchy vegetables		
Cups of starchy vegetables offered over the week	0	
Starchy vegetables are offered throughout the week with added fat:		
<input type="radio"/> Less than 30% of the total starchy offerings <input type="radio"/> 30% to 70% of the total starchy offerings <input type="radio"/> More than 70% of the total starchy offerings <input checked="" type="radio"/> Starchy vegetables not offered		

Simplified Nutrient Assessment

Vegetable Sodium Assessment Questions

****Only complete if vegetables are offered****

If you offer vegetables during the week, at breakfast, select "Yes" or "No" for each question regarding sodium usage in vegetables.

Question	Yes	No
1. Do you serve fresh vegetables two or more days per week?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2. Do you offer fried potatoes less than two days per week? (select "No" if you offer MORE than two days)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3. Do you often or always offer low or no-sodium varieties of canned vegetables?	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Select the option that best represent the percentage of USDA food vegetables offered during the week

Question	Less than 50% of the vegetables are from USDA foods	50% or more of the vegetables offered during the week are USDA foods
4. What percentage of vegetables offered each week are USDA foods items?	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Once all questions have been answered for fruits, milk, non-starchy and starchy vegetables, scroll to the top and begin the "Main Dish Simplified Nutrient Data Entry" section and the "Other items" data entry section.

[Click here to go to Optional Serving Size and Fraction Calculators](#)[Click here to go to the calories and saturated fat table for commonly used condiments](#)[Go to Results](#)**Grains and Meats/Meat Alternates Simplified Nutrient Data Entry**

Enter the calories and saturated fat for one serving of the grains and meat/meat alternate offered with this meal, and the number of servings offered during the week. Only include the calories and saturated fat for the grains and meat/meat alternate. The number of offered servings should include all sites serving the menu type.

Use standard rounding procedures to two decimal points.

M1 Meal Name <small>This column is pre-populated with the meal names entered on the "All Meals" tab</small>	M2 Grains and Meat/Meat Alternates <small>The part of the meal associated with the information entered in columns M3-M5</small>	M3 Calories/serving (kcal)	M4 Saturated Fat/serving (g)	M5 Sodium/serving (mg)	M6 Number of planned servings for the week
Example: Bagel and cream cheese	Bagel	250	4	150	100
W/G pancakes, sausage link, banana, assorted fruit juice, assorted milk	W/G pancakes(2), sausage link(1)	228	4.92	253	212
W/G chicken biscuit, peach cup, assorted fruit juice, assorted milk	W/G chicken biscuit	240	5	350	199
W/G cinnamon roll, sausage patty, orange slices, assorted fruit juice, assorted milk	W/G cinnamon roll, sausage patty(1)	345	8	496	237
Breakfast pizza, pineapple chunks, assorted fruit juice, assorted milk	Breakfast pizza	220	6	570	249
W/G French toast sticks, sausage link, apple slices, assorted fruit juice, assorted milk	W/G French toast sticks(2), sausage link(1)	231	5.36	380	224
Cereal, fruit, assorted fruit juice, assorted milk	cereal	240.00	1.00	380.00	313

Other items: Sides and Condiments Nutrient Data Entry

Enter the calories and saturated fat for each condiment offered. Also enter the number of servings offered during the week. Do not include fruit or vegetable based dishes.

Use standard rounding procedures to two decimal points

O1 Condiments	O2 Calories/serving (kcal)	O3 Saturated Fat/serving (g)	O4 Sodium/serving (mg)	O5 Number of offered servings for the week
Example: Ketchup	50	1		100
syrup	77	0	5	212
syrup	77	0	5	224

Simplified Nutrient Analysis

Daily Amounts Based on the Average for a 5-day week			
Nutrient	Measure	Required Range	Assessment
Calories	Daily Average	450-500 kcal	Estimated calories are above the calorie maximum but within 25 calories, follow up with State agency
	505.50		
Saturated Fat	Percent of Calories	Less than 10% of total calories	Estimated percent of saturated fat does NOT meet the requirement
	11.00%		
Sodium	Daily Average	Less than or equal to 540 mg	Estimated sodium level MEETS the requirement
	523.14		

Comments Section

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- [> Fresh Fruit and Vegetable Program](#)
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- [> School Breakfast Program](#)
- [> Special Milk Program](#)
- [> Summer Food Service Program](#)

Other Useful Links

- [> Farm to School](#)
- [> Healthier US School Challenge](#)
- [> Team Nutrition](#)
- [> Team Up](#)

Certification of Compliance Worksheets: 5-Day Schedule



Breakfast Worksheets

- [Grades K-5](#)
- [Grades K-8](#)
- [Grades 6-8](#)
- [Grades 9-12](#)
- [Grades K-12](#)

Lunch Worksheets

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- [Grades K-8](#)
- [Grades 6-8](#)
- [Grades 9-12](#)

Last Published: 01/07/2016



**Meal Pattern
Reimbursable Lunches
Grades 9-12**

**SFA Name: John Doe Private School
9-12 Menu #: May 2-6 2016**

Enter each reimbursable lunch offered during the reference week and select or enter the quantity of each component.

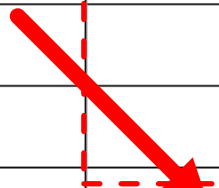
Each reimbursable meal consists of all required food components: any grain/meat/meat alternates in a main dish and/or side dish, total amount of fruit offered with this meal, total amount of vegetables in a main dish and/or side dish, and amount of milk.
The vegetable subgroups and types of milk will be recorded on a different tab.

[Click here to go the Food Buying Guide Calculator](#)

[Click here to go the Instructions](#)

[Click here to the Weekly Report](#)

1	2	3	3a	3b	4	4a	5	5a	6
Meal Name <i>Enter the name of each reimbursable meal as found on the weekly menu. Select the first blank if the component was not offered with the meal. ** DO NOT DELETE ROWS**</i>	Meat/Meat Alternate (oz equivalents) Enter the total meat/meat alternate ounces offered with this meal	Grains (oz equivalents) **NOTE: Grains may be offered as ounce equivalents or bread servings			Fruit (cups) **NOTE: Enter the CREDITABLE amount of dried fruit		Vegetables (cups)		Fluid Milk (cups) Enter the number of cups of fluid milk offered with this meal
		Enter the total grains ounce equivalents including whole grain rich and desserts offered with this meal	Of the grains offered with this meal, enter the number of ounce equivalents that are whole grain rich	Of the grains offered with this meal enter number of ounce equivalents that are grain based desserts	Select the number of cups of fruit including fruit juice offered with this meal	ONLY select the cups of fruit juice	Select the number of cups of vegetables including vegetable juice offered with this meal	ONLY select the cups of vegetable juice	
<i>Example: Chicken nuggets w/ roll and honey sauce</i>	2.00	2.50	2.00	0.50	1 <input type="text"/>	1/2 <input type="text"/>	1 <input type="text"/>	<input type="text"/>	1
Pizza, corn, salad (romaine, cucumbers, carrots), LF dressing, pineapple, assorted milk	2.00	2.00	2.00	0.00	1 <input type="text"/>	<input type="text"/>	1 3/8 <input type="text"/>	<input type="text"/>	1
2					<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
3					<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
4					<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
5					<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	



OPTIONAL Weekly Vegetable Bar Data Entry
Grades 9-12

Use this tab **ONLY** if there is a vegetable bar offered for the week with the **SAME** vegetable subgroup offerings multiple times over the week.
The vegetable bar must be accessible to **ALL** students for the days in which it is offered.
Select the name and quantity of each vegetable offered on the vegetable bar in the appropriate subgroup. The quantity is the planned offering amount for each student.

DARK GREEN vegetables offered	Quantity (cups)	Red/Orange vegetables offered	Quantity (cups)	Beans/Peas (legumes) offered	Quantity (cups)	Starchy vegetables offered	Quantity (cups)	Other vegetables offered	Quantity (cups)
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
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Monday Daily Lunch Requirement Check

Grades 9-12

Scroll to the right to enter vegetable subgroup information

The daily worksheet will perform daily requirement checks for the reimbursable meals offered each day. Requirements met are flagged "Yes" and the cell turns green. Requirements NOT met are flagged "No" and the cell turns red.

NOTE: The top row is frozen to display the column headers as the daily meals are entered.

Grains, whole grain rich, and meat/meat alternate oz equivalents are rounded down to the nearest quarter ounce.

[Go to Instructions](#)

[Go to Weekly Report](#)

Once you are finished selecting the meals offered each day, make sure to scroll to the right to enter milk type and vegetable subgroup information.

Monday																								
1. Meal Name <small>Select the reimbursable lunches offered for the day. Note: You may not delete lines, if you want to clear a meal select the first blank in the drop down list</small>	2. Meat/Meat Alternate (M/MA)		3. Grains				4. Fruit			5. Vegetables			6. Milk		Milk Type <small>Check the type of milk below if it is offered to students on Monday. All types of milk included.</small>									
	M/MA oz equivalents	Daily M/MA Requirement Check 2 oz equivalents	a. Grains oz equivalents	Daily Grain Requirement Check 2 oz equivalents	b. Whole Grain Rich oz equivalents	c. Grain Based Dessert oz equivalents	a. Fruit cups	Daily Fruit Requirement Check 1 cup	b. Fruit Juice cups	a. Vegetables cups	Daily Vegetable Requirement Check 1 cup	b. Vegetable Juice cups	Milk cups	Daily Milk Requirement Check 1 cup	Skim/fat-free, unflavored	<input type="checkbox"/>		Skim/fat-free, flavored	<input checked="" type="checkbox"/>	Yes				
Pizza, corn, salad (romaine, cucumbers, carrots), LF ▼	2.00	Yes	2.00	Yes	2.00	0.00	1	Yes		1 3/8	Yes		1	Yes	Low-fat (1% or less), unflavored	<input checked="" type="checkbox"/>		Low-fat (1% or less), flavored	<input type="checkbox"/>		Reduced fat (2% fat) or whole, unflavored and flavored	<input type="checkbox"/>		
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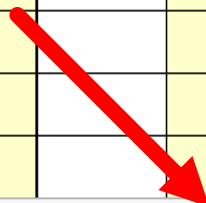
OPTIONAL Tools to Assist in Fraction and Decimal Calculations

Fraction Calculator:
Use this calculator to add the number of cups.

0

Decimal/Fraction Converter
(Rounded down to the nearest 1/8)

Enter the decimal you wish to



Monday Vegetable Subgroup Data Entry
Grades 9-12

Creditable Amount of Each Vegetable Subgroup Offered on Monday

[Click here for help categorizing vegetables](#)
[\(Scroll to page 5\)](#)

In the first drop down box, select the largest amount of each vegetable subgroup offered to a student, then in the drop down boxes below, select the name and amount of each vegetable offered in the subgroup.
If you want to clear an entry, select the first blank in the drop down box.

Check this box if you offered the weekly vegetable bar on Monday with **NO CHANGES**:

If you offered any vegetables in addition to the weekly vegetable bar, select the largest amount of the vegetable offered to a student and select the name of each vegetable under the appropriate subgroup.

NOTE: If you offered a vegetable bar on Monday that differs from the weekly offerings, all offerings and quantities for each vegetable subgroup must be selected in the section below.

DARK GREEN vegetables offered on Monday	Quantity (cups)	Red/Orange vegetables offered on Monday	Quantity (cups)	Beans/Peas (legumes) offered on Monday	Quantity (cups)	Starchy vegetables offered on Monday	Quantity (cups)	Other vegetables offered on Monday	Quantity (cups)
Largest amount of dark green vegetables to select on Monday	1/2	Largest amount of red/orange vegetables to select on Monday	1/4	Largest amount of beans/peas to select on Monday		Largest amount of starchy vegetables to select on Monday	1/2	Largest amount of other vegetables to select on Monday	1/8
Remember to enter CREDITABLE amounts of leafy greens!									
Romaine	1/2	Tomato sauce	1/8			Corn	1/2	Cucumber	1/8
		Carrots	1/8						

Weekly Report
Lunch, Grades 9-12

Cells shaded this color means the daily minimum for the component is NOT met

Go to instructions	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Total	Weekly Requirement (cups)	Weekly Requirement Check
Minimum Fruit (cups)	1	0	0	0	0	1	5	No

Weekly Fruit Juice Limit Check (no more than half of total)	Total Weekly Fruit	Total Weekly Fruit Juice	Percent of total weekly fruit that is juice	Weekly requirement check
	1	0	0.00%	Yes

	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Total	Weekly Requirement (cups)	Weekly Requirement Check
Minimum Vegetables	1 3/8	0	0	0	0	1 3/8	5	No
Cups of DARK GREEN	1/2	0	0	0	0	1/2	1/2	Yes
Cups of RED/ORANGE	1/4	0	0	0	0	1/4	1 1/4	No
Cups of BEANS/PEAS(Legumes)	0	0	0	0	0	0	1/2	No
Cups of STARCHY vegetables	1/2	0	0	0	0	1/2	1/2	Yes
Cups of OTHER (any other type of vegetable)	1/8	0	0	0	0	1/8	3/4	No

Weekly Vegetable Juice Limit Check (no more than half of total)	Total Weekly Vegetables	Total Weekly Vegetable Juice	Percent of total weekly vegetables that is juice	Weekly requirement check
	1 3/8	0	0.00%	Yes

Comments Section

	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Total	Weekly Requirement	Weekly Requirement Check
Minimum Meat/Meat Alternate	2.00	0.00	0.00	0.00	0.00	2.00	10	No
Maximum Meat/Meat Alternate	2.00	0.00	0.00	0.00	0.00	2.00	12	No

	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Total	Weekly Requirement	Weekly Requirement Check
Minimum Grain	2.00	0.00	0.00	0.00	0.00	2.00	10	No
Maximum Grain	2.00	0.00	0.00	0.00	0.00	2.00	12	No
Grain Based Dessert Total for all weekly meals						0.00	No more 2 oz equivalents	Yes
Whole Grain Rich Weekly Amount	Weekly Grains Total:	2.00	Weekly Whole Grain Rich Total:	2.00	of Whole Grain Rich	100.0%	100% whole grain rich	Yes

	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Total	Weekly Requirement (cups)	Weekly Requirement Check
Minimum Fluid Milk	1	0	0	0	0	1	5	No
unflavored, Skim/fat-free flavored, Low-fat (less than 1%), unflavored	Yes							
Low-fat (1% or less).								



Simplified Nutrient Analysis

<u>Red/orange Vegetables (cups)</u>	
Estimated share of red/orange vegetables to select:	0.25
Red/orange Vegetables are offered throughout the week with added fat:	Red/orange Vegetables are offered throughout the week with added sugar:
<input checked="" type="radio"/> Less than 30% of the total red/orange offerings <input type="radio"/> 30% to 70% of the total red/orange offerings <input type="radio"/> More than 70% of the total red/orange offerings <input type="radio"/> Red/orange vegetables not offered	<input checked="" type="radio"/> Less than 30% of the total red/orange offerings <input type="radio"/> 30% to 70% of the total red/orange offerings <input type="radio"/> More than 70% of the total red/orange offerings <input type="radio"/> Red/orange vegetables not offered

<u>Beans/peas (legumes) (cups)</u>	
Estimated share of beans/peas to select:	0.00
Beans/Peas are offered throughout the week with added fat:	
<input checked="" type="radio"/> Less than 30% of the total beans/peas (legumes) offerings <input type="radio"/> 30% to 70% of the total beans/peas (legumes) offerings <input type="radio"/> More than 70% of the total beans/peas (legumes) offerings <input type="radio"/> Beans/peas not offered	

Simplified Nutrient Analysis

Other Vegetables (cups)

Estimated share of Other vegetables to select: 0.13

Other vegetables are offered throughout the week with added fat:

- Less than 30% of the total other offerings
- 30% to 70% of the total other offerings
- More than 70% of the total other offerings
- Other vegetables not offered

Vegetable Sodium Assessment Questions

Select "Yes" or "No" for each question regarding sodium usage in vegetables throughout the week.

Question	Yes	No
1. Do you serve fresh vegetables two or more days per week?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2. Do you offer fried potatoes less than two days per week? (Select "No" if offered MORE than two days)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3. Do you often or always offer low- or reduced-sodium broths/soups?	<input checked="" type="checkbox"/>	<input type="checkbox"/>
4. Do you often or always offer low or no-sodium varieties of canned vegetables?	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Select the option that best represent the percentage of USDA food vegetables offered during the week

Question	Less than 50% of the vegetables are from USDA foods	50% or more of the vegetables offered during the week are USDA foods
5. What percentage of vegetables offered each week are USDA foods items?	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Total sodium add-on value based on practices

[Click here to go to Optional Serving Size and Fraction Calculators](#)

[Click here to go to the calories, saturated fat, and sodium table for commonly used condiments](#)

[Go to Results](#)

Main Dish Simplified Nutrient Data Entry

Other items: Sides, Desserts, Condiments Nutrient Data Entry

Enter the calories and saturated fat for one serving of the main dish and the number of servings planned during the week. Only include the calories and saturated fat for the main dish and any components included as part of the main dish. The number of planned serving should include all sites serving the menu type.

Enter the calories and saturated fat for each side, dessert, and condiment offered. Also enter the number of servings planned during the week. Do not include fruit or vegetable based sides.

Use standard rounding procedures to two decimal points

Use standard rounding procedures to two decimal points

M1	M2	M3	M4	M5	M6
Meal Name <small>This column is pre-populated with the meal names entered on the "All Meals" tab</small>	Main Dish <small>The part of the meal associated with the information entered in columns M3-M5</small>	Calories/serving (kcal)	Saturated Fat/serving (g)	Sodium/serving(mg)	Number of planned servings for the week
Example: Chicken nuggets w/ roll and honey sauce	Chicken Nuggets	250	4	150	100
Pizza, corn, salad (romaine, cucumbers, carrots), LF dressing, pineapple, assorted milk	Pizza	300	4.5	640	249

O1	O2	O3	O4	O5
Dessert, Side, or Condiment	Calories/serving (kcal)	Saturated Fat/serving (g)	Sodium/serving(mg)	Number of planned servings for the week
Example: Small cookie	50	1	5	100
LF ranch dressing	110	1	360	249



PRODUCTION RECORDS



New Sponsor Training

Alabama Department of Education

Child Nutrition Program

April 4, 2021

Daily Menu Production Record: BREAKFAST, LUNCH, & SNACK

Site: _____
 Date: _____
 Signature: _____
 Age/Grade Group: _____

Breakfast	
Planned (based on ADP)	
Students	
Adults	
CNP Staff	
Served (based on meal count)	
Students	
Adults	
CNP Staff	

Lunch	
Planned (based on ADP)	
Students	
Adults	
CNP Staff	
Served (based on meal count)	
Students	
Adults	
CNP Staff	

Snack	
Planned (based on ADP)	
Students	
Adults	
CNP Staff	
Served (based on meal count)	
Students	
Adults	
CNP Staff	

Comments:

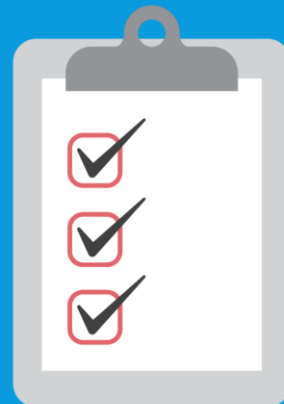
(1) Menu Items/ Condiments	(2) Recipe #	(3) Serving Size	Planned Servings			Actual Servings		Leftovers		HACCP TEMPERATURES					Hot = 135° Cold = 41°(4 hrs)				
			(4) Students	(5) Adults/ CNP Staff/ A la carte	(6) Total	(7) Prepared	(8) Served	(9) Amount	(10) •	Final Prep Temp/ Time	C/A ••	Hold Prior Service Temp/ Time	C/A ••	Hold During Service Temp/ Time	C/A ••	Cool w/in 2 hrs to 70°	C/A ••	Temp at 4 hrs	

*Leftovers Location: D=Discarded R=Refrigerator F=Freezer S=Storeroom **Corrective Action: D=Discarded; C=Chilled; H=Heated revised 3/9/18



USDA REQUIREMENTS (CFR 210)

- USDA requires review of production records
 - Consistency between menus and certification reports
 - Determination whether all food components and food quantities were offered
- USDA also requires State Agencies to review production records based on the standards set forth in the Administrative Review Manual





ALSDE REQUIREMENTS

- USDA requires State Agencies to review production records for:
 - Used for proper planning (i.e. evaluate for consumption and leftovers)
 - Documentation that food prepared is creditable for the total number of reimbursable meals offered/served
 - Documentation of a la carte, adult, and/or other non-reimbursable meals (including number of portions for each of these food items)
 - Documentation that milk, whole grain-rich, and vegetable sub-group requirements are met





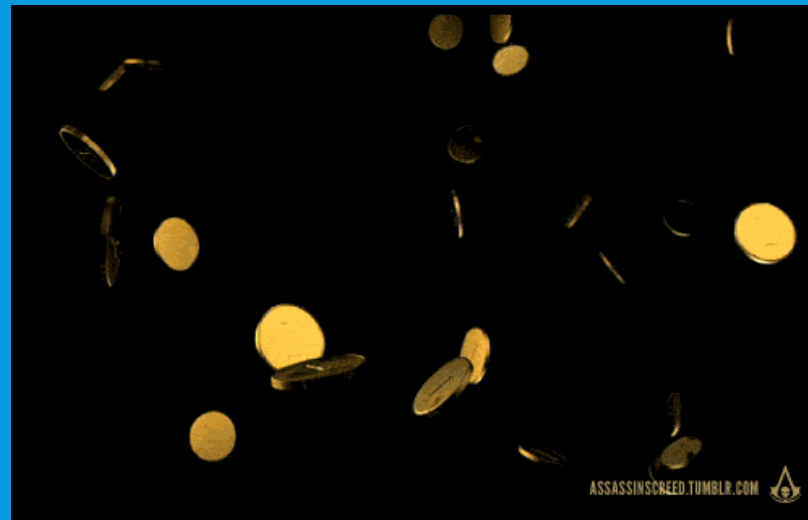
ALSDE REQUIREMENTS (CONT.)

- USDA requires State Agencies to review production records for:
 - Documentation that weekly quantity requirements for grains, meat/meat alternates, vegetables, fruit, and milk are met
 - Alignment with standardized recipes
 - Menu items are listed in conjunction with the planned menu/contribution report (including condiments)



CA\$H BACK...

- USDA states that missing meal components reflected in the production records or missing production records entirely are Performance Standard 2 violations and must result in disallowed/reclaimed meals served during the time frame.



PRE-PLANNING

- What should take place before a set menu gets to a manager?
 - 1.) The menu planner should develop a rough draft of a weekly breakfast, lunch, and snack (if participating) menu.
 - 2.) The menu should be entered into a USDA approved Certification of Compliance worksheet to determine if the weekly breakfast and lunch menu meets the meal pattern for the age/grade group being served.
 - 3.) A Nutrient Analysis should be conducted on the weekly breakfast and lunch menu to determine if the diet specifications (calories, saturated fat, and sodium) meet the requirements.
 - 4.) The menu should then be conveyed to the manager regarding what portion sizes of all menu items(including condiments) that should be offered to students.



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(1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;

(2) fax: (202) 690-7442; or

(3) email: program.intake@usda.gov.

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