

**SNP Administrative Review Findings**

**St Mary of the Knobs Catholic School (K326)**

*Program Year 2020*

**St Mary of the Knobs Catholic School (K326)**

3033 Martin Rd  
Floyds Knobs, IN 47119-9107

**Food Service Contact**

Mrs. Jan Jennings  
Cafeteria Manager  
(812) 923-2483

**Executive Contact**

Mrs. Tracy Jansen  
Principal  
(812) 923-1630

No. of Sites / Reviewed: 1 / 1  
Month of Review: November 2019

**Commendations**

- \* The cafeteria manager was organized and prepared for the review. She was also eager to learn and prepared new food items for the students.

**General Program Compliance - St Mary of the Knobs Catholic School (K326)**

*1400. The written food safety plan contains required elements and a copy is available at each school*

**Finding 9142: The written food safety plan does not contain all the required elements.**

The written food safety plan does not comply with the HACCP program criteria described in 7CFR 210.13(c). Missing elements: personal hygiene, receiving products, cleaning and sanitizing equipment and work areas to name a few.

**Corrective Action:**

The cafeteria manager must have an extensive food safety plan available. The manager will use the provided template and complete a food safety plan for the school and keep it on file. If completed, no further action is necessary.

**Technical Assistance:**

The Field Specialist provided templates from ICN for an example.



*Program Year 2020*

**St Mary of the Knobs (B067)**

3033 Martin Rd  
Floyds Knobs, IN 47119-9107

**Food Service Contact**

Jan Jennings  
Cafeteria Manager  
(812) 923-2483

Month of Review: November 2019

Date of Onsite Review: December 3, 2019

**Meal Components & Quantities - St Mary of the Knobs (B067)**

*410. Review Period- planned menu quantities meet the meal pattern requirements*

**Finding 9000: Meat/meat alternate component did not meet the 9 ounce weekly requirement for grades K-8**

**Corrective Action:**

The cafeteria manager did provide an entrée choice of baked potato with 1 oz of shredded cheese and 1 oz cheese stick on the day of review.

**Technical Assistance:**

This field specialist did review the meal pattern with the cafeteria manager and suggested serving a 1 oz cheese stick, or 4 oz yogurt cup, or 1 oz of leftover taco meat to accompany the baked potato with the 1 oz shredded cheese.