



SNP Administrative Review Findings

St John's Lutheran School (K106)

Program Year 2020

St John's Lutheran School (K106)

1058 S. 460 E.
Seymour, IN 47274-9572

Food Service Contact

Mr. Jon J Baumgartel
Food Services Director
(812) 523-3131

Executive Contact

Mr. Jon J Baumgartel
Principal
(812) 523-3131

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

No Findings during Review

SNP Administrative Review Findings

St John's Lutheran School (K106)

Program Year 2020

St John's Lutheran School (B450)

1058 S. 460 E.
Seymour, IN 47274-9572

Food Service Contact

Ms. Nancy Toppe
Head Cook
(812) 523-3131

Month of Review: October 2019

Date of Onsite Review: November 21, 2019

Meal Components & Quantities - St John's Lutheran School (B450)

409. Review Period- all required meal components per weekly meal pattern requirements were offered and served to students

Finding 9000: Product Formulation Statements must be available if there are no CN labels

The cafeteria manager did not have CN labels or Product Formulation Statements for the chicken strips that were being served on the day of review.

Corrective Action:

Entrees that are not from recipes must have a CN label or a Product Formulation Statement so the menu planner can understand which components are met and the amount. Manager will obtain the required support documentation going forward, therefore no further action is necessary.

Technical Assistance:

The reviewer emailed the CM and Principal an example of the Product Formulation Statement.

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

Finding 9000: There was one week where the Dark Green Vegetable Sub group was missing

The Dark green vegetable sub group was missing for one week of review

Corrective Action:

The cafeteria manager, menu planner must follow the regulations for the meal pattern. Upon receiving the technical assistance outlined below, the manager understands the requirement. No further corrective action necessary.

Technical Assistance:

The reviewer went into detail on how to read the meal pattern. She also provided a copy of the Vegetable sub groups so the cafeteria manager understands where the vegetable are to be counted. The reviewer is planning on a return visit in a couple of weeks to see the menus and production records

411. Review Period- the school has complied with the planned menu, or changes made are acceptable substitutions

Finding 9000: Technical Assistance

Production records were being kept, but were missing total purchase of units of food prepared. Staff understood finding and agree to complete production records fully. No further action necessary.

Technical Assistance:

The reviewer gave the cafeteria production records from the State Agency that shows the different vegetable sub groups and the section that is missing on her production records. The reviewer will be returning in a couple of weeks to review the SA's production records with the cafeteria manager