

**USDA Child Nutrition Programs
Administrative Review Summary Report – Marshall District Response**

School Food Authority: Marshall School District Agency Code: 13-3332
School(s) Reviewed: Marshall High School
Review Date(s): 11/27/17-11/28/17 Date of Exit Conference: 11/28/17

Finding/Corrective Action – Marshall District Response

REVIEW AREA(S)

1. MEAL ACCESS & REIMBURSEMENT: Verification Finding #2

The number of applications selected for verification (sample size) during the 1718 SY was incorrect. The agency over-verified applications (5 vs. 4).

Corrective Action Needed: Submit a statement indicating that based on the pool of applications on file as of October 1, and sample size chosen, the agency will not over-verify applications.

District Response: The district had 154 applications. $3\% \text{ of } 154 = 4.6$, thus we rounded up to 5. In the future the district will be sure to round down so as not to over verify.

2. MEAL PATTERN & NUTRITIONAL QUALITY: Finding #1

Any processed product that is not listed in the USDA *Food Buying Guide* for School Meal Programs requires a current Child Nutrition (CN) label or a detailed product formulation statement (PFS) to be credited toward the meal pattern. A complete PFS must be directly from the manufacturer and must include the product name and number; weights of raw and cooked ingredients; portion size; statement of contribution to meal pattern requirements; and an original signature from the manufacturer certifying that the information is correct. It is highly preferred that this documentation is printed on company letterhead and signed by an appropriate person (e.g., a quality assurance agent or registered dietitian, rather than a salesperson). Additionally, remember to collect new product labels annually. Update records when new products are purchased and when product formulations change throughout the school year as well. More information about crediting documentation can be found on the Meal Pattern Components webpage (<http://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/meal-pattern>).

If a processed item does not have a valid CN label or PFS and cannot be found in the USDA Food Buying Guide for School Meal Programs, it may not be credited when served as part of the USDA's Child Nutrition Programs. If this is the case for the products listed below, please find a replacement product to use instead that has either a CN label or PFS.

Corrective Action Needed: Please submit current and accurate CN labels or PFS for the following products:

- Grilled chicken breast fillets
- Egg patty

District Response: Product formulation statements provided in appendix following, identified as #1.

2. MEAL PATTERN & NUTRITIONAL QUALITY: Finding #2

At the time of the on-site review, standardized recipes were missing for several of the foods offered during the week of review. Standardized recipes are required for all menu items that have more than one ingredient. All standardized recipes must include detailed information about the specific ingredients, equipment, and procedures used to prepare the recipes. A standardized recipe has been

tried, tested, evaluated, and adapted for use by your foodservice operation. It produces a consistent quality and yield every time when the exact procedures, equipment, and ingredients are used, which is crucial for crediting school food service recipes. Recipes should be standardized in each production kitchen to reflect the products and practices that are used in that kitchen. Instructions for standardizing recipes and recipe templates can be found on the Meal Planning web page (<http://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/recipes>).

Corrective Action Needed: Please submit a standardized recipe for the following:

- Bacon cheeseburger
- French toast bake

District Response: Recipes provided in appendix following, identified as #2.

2. MEAL PATTERN & NUTRITIONAL QUALITY: Finding #3

There was a daily grain shortage at the high school on Wednesday, October 18, 2017. The only grain offered on this day was ½ cup of brown rice (along with the tater tot nachos), which credits as 1 ounce equivalent (oz eq). Grades 9-12 must be offered 2 oz eq per day. See the meal pattern tables for more information (<https://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning#meal-pattern-tables>).

Corrective Action Needed: Please submit a written statement explaining what you will add to the menu to offer 2 oz eq grain on the tater tot nacho day.

District Response: We will be adding a breadstick with this meal. This will give us the 2oz grain equivalent. Product label provided in appendix, identified as #3.

2. MEAL PATTERN & NUTRITIONAL QUALITY: Finding #4

Marshall High School offers a sack lunch for students going on field trips. Students can order their sack lunch via a form that they return to food service. The current order form offers all components, but not in required quantities. Students must be offered each component in the daily minimum requirement for their age/grade group. For grades 9-12, this includes 1 cup of fruit and 1 cup of vegetable. The current order form offers ½ cup fruit and ½ cup vegetable. The form should be redesigned to offer a full 1 cup of fruit and 1 cup of vegetable and also allow students to turn down components to meet the Offer versus Serve requirement. Students must select three full components including ½ cup of fruit and/or vegetable to have a reimbursable meal. For more information, please reference the Meals on Field Trips overview (<https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/field-trip-meals-overview.pdf>).

Corrective Action Needed: Please submit an updated field trip lunch order form that shows that students are offered all components in their full daily quantities.

District Response: High School/Middle School “Good to Go” Sack Lunch form has been edited to address these needs and can be found in appendix following, identified as #4.

2. MEAL PATTERN & NUTRITIONAL QUALITY: Finding #5

Signage was not posted at breakfast or lunch to show students what constitutes a reimbursable meal. The National School Lunch Program regulation at 7 CFR 210.10(a)(2) requires that schools identify, near or at the beginning of serving lines, what constitutes the unit priced reimbursable meals at breakfast and lunch. Samples of signage that can be printed or updated and implemented in your school can be found on our Signage Resources webpage (dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/signage). If you are interested in ordering signage from SNT, please visit the Team Nutrition webpage (dpi.wi.gov/team-nutrition) and complete the Resource Order Form.

Additionally, it is recommended that you post signage on the salad bar to indicate to students what they are expected to take. It may be helpful to post a picture of a tray with the amount of lettuce (or other vegetables) that the menu planner expects the students to take. It might be helpful to have signage that indicates what is included with the salad bar entrée, since the grain and meat components of the entrée are located on the main line and not on the salad bar itself. It is also a best practice to include signage at the condiment station to encourage students to take reasonable portions of salad dressing and other condiments.

Corrective Action Needed: Please submit a photo of breakfast and lunch signage posted at the high school.

District Response: Photos follow ...



3. RESOURCE MANAGEMENT: Nonprofit School Food Service Account - Finding #2

The 1617 SY Annual Financial Report does not properly allocate revenue to non-program foods. Part of the operating transfer should be allocated to non-program food losses.

In addition, any NSLP FSMC purchased service expenses should be broken out and reported under labor food, and other (supplies). A viands will need to provide you will this per meal breakdown based on the negotiated fixed meal rate.

Corrective Action Needed: Update the 1617 SY Annual Financial Report online-- if completed before the end of December. If corrected after December, the updates will need to be submitted manually via email attachment to the DPI accountant, jacqueline.lordee@dpi.wi.gov.

District Response: The FY17 AFR was amended online by calendar year end. In conjunction with FSMC provided data, the district re-calculated previously reported values. Based upon the amended report, non-program food activity generated a small surplus. Reallocation of district transfer was made from NSL to SMP to offset the loss experienced there (as a result of FSMC contract milk price charges). The district is also considering changes to internal account coding in an effort to more accurately track revenues and expenditures by program to assist with future reporting and provide for improved consistency in data from FY to FY.

3. RESOURCE MANAGEMENT: Revenue from Non-Program Foods - Finding

The Non-program Foods Revenue Tool has not been completed for the current school year.

Corrective Action Needed: Watch the Non-program Foods Revenue Tool webinar and provide a copy of the completed quiz questions and a completed tool for Marshall School District using a 5-day reference period (https://media.dpi.wi.gov/school-nutrition/nonprogram-food-revenues/story_html5.html).

District Response: **In the appendix following, you'll find the email noting completion of the webinar along with completed quiz questions (#5) and the completed Non-Program Foods Revenue Tool (#6 & attached to emailed response). We intend to review our selling price of our items and strive to identify a method to balance both ease of POS sale transaction activity, selling price and product category/inventory in an effort to ensure that non-program food sales is profitable.**

4. GENERAL PROGRAM COMPLIANCE: On-Site Monitoring - Finding

Onsite-monitoring was not completed at the High School (review site) for the 1617 SY.

Corrective Action Required: Submit a statement indicating the district will complete annual breakfast and lunch onsite monitoring reviews SFA-wide, before February 1 each year, as outlined in the above technical assistance section.

District Response: **The district will complete the on-site monitoring of respective breakfast & lunch locations by the end of January annually. While the district maintains responsibility for such review, when & where possible, the district will include the FSMC on-site manager in such monitoring activities.**

4. GENERAL PROGRAM COMPLIANCE: Smart Snacks – Finding #1

Course Grounds is a student-run snack shop that is open in the morning before the school day begins. At the time of the on-site review, labels and recipes for the items sold were not provided; however, it appears that the foods and beverages sold in the shop are likely not compliant with the Smart Snacks guidelines. The Smart Snacks Final Rule, published in the Federal Register on July 29, 2016, finalized science-based nutrition guidelines for competitive foods sold on the school campus during the school day.

There are specific nutrition standards for foods and beverages sold to students during the school day. Foods and beverages sold in schools must meet both the general standards and nutrient standards if they do not qualify for an exemption. More information on the Smart Snacks standards can be found on our Smart Snacks web page (<https://dpi.wi.gov/school-nutrition/national-school-lunch-program/smart-snacks>).

All foods and beverages sold from Course Grounds must meet the Smart Snacks requirements. Recipes for any items made from scratch will have to be analyzed for compliance. You may use the Smart Snacks Recipe Analyzer tool that is found at the link above. Any packaged items can be analyzed using the Smart Snacks Calculator (<https://foodplanner.healthiergeneration.org/calculator/>).

Coffee and espresso drinks (including lattes and cappuccinos) are all allowable beverages at the high school level only. Whoever is selling the coffee will have to ensure that the products are offered in acceptable portion sizes to be compliant with Smart Snacks standards. Accompaniments such as cream and sugar need to be included in the nutritional analysis of the coffee drinks; you may either assess this by determining the average amount of cream and sugar each student uses, or by planning for a specific amount of individual packets of cream and sugar to go with each beverage.

The calories of the coffee, cream, and sugar needs to be added together when determining if the beverage meets the guidelines below. Here are the beverage guidelines that would apply:

- Calorie-free beverages (for black coffee only):
 - <5 calories per 8 fl. Oz

- ≤10 calories per 20 fl. Oz
- Maximum serving size: 20 fl. oz.
- Lower-calorie beverages (for coffee with cream and/or sugar)
 - ≤40 calories per 8 fl. Oz
 - ≤60 calories per 12 fl. Oz
 - Maximum serving size: 12 fl. oz.
 - For espresso and steamed milk beverages (lattes and cappuccinos):
 - May use skim milk, flavored or unflavored
 - May use 1% milk with no added flavoring

Corrective Action Needed: Please submit a detailed written plan that explains how Marshall High School will ensure that all foods and beverages sold at Course Grounds are compliant with the Smart Snacks standards, including who will be responsible for checking compliance. Please include a timeframe for when the foods and beverages sold at Course Grounds will be brought into compliance.

District Response: The district will ensure compliance with Smart Snacks standards by December 21, 2017. Non-Compliant products currently inventoried will be exhausted and replaced with compliant product moving forward. Course Grounds operational staff will work with district food service staff (Jayne Killian or Judy Filter) to confirm compliance with Smart Snack standards with future Course Grounds product offerings.

4. GENERAL PROGRAM COMPLIANCE: Smart Snacks – Finding #2

The FFA has a vending machine that is on during the school day. Many of the items in the machine are compliant, but a few were found to be out of compliance. Please note that it is possible to enter products incorrectly in the Smart Snacks Calculator and get a false compliant result. Make sure to look closely at the product’s ingredient list and nutrition facts label to ensure that everything is entered correctly.

- Low-fat chocolate milk – only fat-free flavored milk is allowable
- Capri Sun – only 100% fruit or vegetable juice is allowable (the product in the vending machine during the on-site review was not 100% juice)
- Annie’s Bunny Grahams – grain products must be whole grain-rich. The first ingredient of this product is “organic wheat flour,” which is not whole grain-rich. The first ingredient must be whole grain, such as “whole wheat flour,” to be compliant.

These non-compliant products should no longer be sold to students during the school day. After the FFA uses up their inventory of these products, compliant products should be ordered to take their place.

Corrective Action Needed: Submit a written statement explaining how you will ensure that all items sold in this vending machine meet Smart Snacks requirements. Include a timeframe for when the foods and beverages sold in the vending machine will be brought into compliance.

District Response: In order to ensure that all items in the FFA vending machine are Smart Snack compliant, the Marshall FFA group will be more careful when entering products into the Smart Snack calculator. High School food services staff will also increase monitoring of products offered by the vending machine to ensure compliance with Smart Snack standards. Non-compliant items were removed from the vending machine by Dec. 11, 2017.

4. GENERAL PROGRAM COMPLIANCE: Professional Standards – Finding

Training is not being monitored on a central tracking tool.

Corrective Action Needed: Include all current training hours for each food service employee onto the DPI tracking tool and submit as part of corrective action.

District Response: Tracking tool (to date) attached to email.

4. GENERAL PROGRAM COMPLIANCE: Food Safety – Finding

No sanitarian-approved SOP for sharing or no thank you tables.

Corrective Action Needed: Obtain sanitarian approval for applicable SOP. Submit copy of approved SOP with proof of sanitarian approval as an attachment to assigned DPI Nutrition Program Consultant via email. Sanitarian approval is considered email documentation, a completed food safety plan review including the SOP, or a signature from the sanitarian.

District Response: Work In Progress - With the holidays, it has been difficult to communicate with our Sanitarian. I will be contacting them again on the 5th and hopefully we will be able to complete this task ASAP. Once the sanitarian has signed off on the SOP, we'll forward a copy your way to indicate fulfillment of this finding. Thank you for your understanding and patience.

4. GENERAL PROGRAM COMPLIANCE: Buy American – Finding

The following products were identified in SFA's storage area as non-domestic and not listed on the SFA's Buy American – Noncompliant List or SFA equivalent form:

- Olives - Spain
- Pineapple- Indonesia
- Edamame- China

Corrective Action Needed: Begin using a Noncompliant Product List for tracking nondomestic products. Provide a copy of the form that will be used and include any noncompliant products currently in the SFAs food storage areas. Provide the completed list as corrective action. A template form is located on the procurement webpage (<https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/buy-american-noncompliant-list.docx>).

District Response: Buy American – Noncompliant Product List provided in attachments following for the 3 products identified as such: black olives (Spain), Pineapple (Indonesia) & Edamame (China).

4. GENERAL PROGRAM COMPLIANCE: SBP & SFSP Outreach – Finding

The agency did not promote summer feeding.

Corrective Action Needed: Submit a plan for how the agency will promote summer feeding near the end of the 1718 SY.

District Response: First, the district will consider if operating a SFSP internally would support the nutritional needs of students in a cost effective manner for overall program operations. Additionally, we will communicate such summer nutritional opportunities and local or nearby locations with parents via print &/or electronic (email, social media) means available. We will convey the options as found on the SNT SFSP webpage, <https://dpi.wi.gov/community-nutrition/sfsp/find-summer-meals-site>:

- Summer Meals location map
- United Way 2-1-1
- Text 'food' to 877-877

Koch Foods
SCHOOL FOODSERVICE
PRODUCT FORMULATION STATEMENT



Product Code: 7138035
 Product Name: Fully Cooked Grilled Chicken Breast Fillets with rib meat
 Product UPC code: 00074865441919
 Manufacturer: P-20795
 Serving Size: 1 fillet (3.0 oz) for meat/meat alt credit
 Product Pack: 52 - 70 fillets per case

Product is not CN Labeled
 Analysis is per piece

I. Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw	Multiply	Food Buying	Creditable Amount
chicken, boneless	3.17	x	0.7	2.222
		x		
A. Total Creditable Amount				2.222

II. Alternate Protein Product

Descr. of APP, manufacturer and code	Oz. Dry APP/Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount of APP
Soy Protein Isolate, Solae, Supro 516	0.022	x	86	÷ 18	0.105
B. Total Creditable Amount					2.327
C. Total Creditable Amount (A + B rounded to nearest 1/4 oz)					2.25

Total weight of product as purchased 3.00 oz.
 Total creditable amount of product 2.25 oz.

I certify that the above information is true and correct and that a 3.0 oz serving of the above product (ready for serving) contains 2.25 ounces of equivalent meat/meat alternate when prepared according to directions

*I further certify that any alternate protein product (APP) used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Variations in piece weights are possible due to natural and process variation; however, average piece weights per case will meet or exceed the stated weight.

Serving sizes are set to meet appropriate meat/meat alternate credit and are not the Recommended Amounts Customarily Consumed (RACC) as set by the Nutrition Labeling and Education Act (NLEA).

Andrew Butler

513 642-2655
 Andrew Butler

R&D Dir., Tech & Reg
 Title

Koch Foods, Inc.

2/16/17

**KOCH FOODS
SCHOOL FOODSERVICE
PRODUCT FORMULATION STATEMENT**



Product Code: 7138035
 Product Name: Fully Cooked Grilled Chicken Breast Fillets with rib meat
 Product UPC code: 00074865441919
 Manufacturer: P-20795
 Serving Size: 1 fillet (3.0 oz) for meat/meat alt credit
 Product Pack: 52 - 70 fillets per case

Grain Ingredients In product:

None

Weight of grain (gram weight) in one serving of product:

NA

I certify that the above information is true and correct and that one serving of the above product when prepared according to instructions, contains 0 oz. Equivalent Grain.

Andrew Butler

513 642-2655

Andrew Butler

R&D Dir., Tech & Reg

Title

Koch Foods, Inc.

2/16/17

Label Copy

Classic SYSCO
 KEEP FROZEN AT 0°F OR BELOW
7138035
 FULLY COOKED
GRILLED CHICKEN BREAST FILLETS
 WITH RIB MEAT SMOKE FLAVOR ADDED

INGREDIENTS: Chicken Breast Meat With Rib Meat, Bone, Contains 2% Or Less Of Skimmed Milk Powder, Instant Soy Protein, Salt, Sodium Phosphate, Sodium Citrate, Potassium Chloride, Calcium, Dextrose, Distilled Water, Cornstarch, Diphosphate Gels, Meat Extract, Salt, Flavor (From Yeast, Soybean Oil), Onion, Spring Salts, Flavorings, Spices, Natural Smoke Flavor

Nutrition Facts
 Serving Size 1 (3.0 oz)
 Amount Per Serving
 Calories 100
 Total Fat 1g
 Sodium 1g
 Total Carbohydrate 1g
 Protein 1g

KEEPING INSTRUCTIONS:
 Place in airtight container and keep for 3-4 months or until an internal temperature of 180°F is achieved. Consume within 90 days as a cooking date or 180°F cook for 12-15 minutes or until an internal temperature of 167°F is achieved.

DISTRIBUTED BY SYSCO CORPORATION, 4040 LOMA, TEMPE, AZ 85283-1099

0 00 74865 44191 9

Classic SYSCO
 KEEP FROZEN AT 0°F OR BELOW
7138035
 FULLY COOKED
GRILLED CHICKEN BREAST FILLETS
 WITH RIB MEAT SMOKE FLAVOR ADDED

NET WT 11.25 LBS. (5.10 kg)

0 00 74865 44191 9

KOCH FOODS
SCHOOL FOODSERVICE
PRODUCT FORMULATION STATEMENT



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Product Pack: 52 - 70 fillets per case

APP Letter

*The Solae
Company*

Solae, LLC
P.O. Box 80940
St. Louis, MO 63188-0940
980.226.7100

This memo is to confirm that SUPRO[®] 516, manufactured by The Solae Company, meets the requirements of Appendix A 7 CFR to Parts 210, 220, 225 and 226 for Alternate Protein Products. These requirements are:

- 1) This product is processed so that some portion of the non-protein constituents of the food have been removed. This product is a safe and suitable edible product produced from a plant source.
- 2) The biological quality of this protein is at least 80 percent that of casein, determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS SUPRO[®] 516 is 1.0. Method to calculate is as follows:
 1. Determine protein content.
 2. Determine essential amino acid (EAA) content.
 3. Determine amino acid ratios by dividing the EAA content by the reference EAA content (the reference EAA content we use is the FAO/WHO 2-5 year old amino acid pattern).
 4. The lowest ratio is the uncorrected EAA score (typically 1.04 for Methionine + Cysteine).
 5. Determine digestibility (97% for our soy proteins).
 6. Calculate PDCAAS by multiplying uncorrected EAA score by the digestibility (1.04 x 0.97 = 1.0). Scores over 1.0 are rounded down to 1.0.
- 3) This product contains at least 18 percent protein by weight when fully hydrated or formulated. The maximum hydration ratio allowed for SUPRO[®] 516 is 3.77 parts water to 1 part SUPRO[®] 516 to achieve 18% protein by weight.
- 4) The protein content of SUPRO[®] 516 is 86% (as-is).

Your company may make applications to FNS/USDA based on this confirmation.

Sincerely,

Lorna Von Talge
Product Quality Lead



#1

Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) ProductsProduct Name: 160/1.5 oz Fully-Cooked 3.5" Round Egg Patty, Wholesome Farms Classic Code No: 34730-53802-00Manufacturer: Michael Foods, Inc. Case/Pack/Count/Portion/Size: 160/1.5 oz Patty**I. Meat/Meat Alternate**

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
		X		
		X		
A. Total Creditable Amount¹				1.0 oz

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		+ by 18	
		X		+ by 18	
B. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					NA

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25 oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.Total weight (per portion) of product as purchased 1.5 ozTotal creditable amount of product (per portion) 1.0 oz

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a **1.5 oz** serving of the above product (ready for serving) contains **1.0 oz** of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature: Cathy J. Spicer Corporate Quality, Customer Request Coordinator
TitlePrinted Name: Cathy J. Spicer Date: 12/1/2017 Phone Number: _____

Recipe Instruction Report

Recipe Name: Hamburger w/cheese & bacon 4" Bun **Recipe Code:** ENT-4080*

Number of Servings: 1

Recipe's Ingredients (** = A CN Database Serving Type)			
Ingredient Name	Code	Primary Measure	Secondary Measure
Beef, Patty 2.5 oz Soy Added	504	1 Each	
Cheese, American Sliced 160 Count	1821	1 Slice	
Bacon, Pork Cooked Ref 3-Diamond	902	1 Slice	
Bun, Hamburger	4447	1 Each	

Recipe Instructions	
Preparation Description	
<p>Wash hands before handling food and after any interruption that may contaminate hands. Wash, rinse and sanitize all equipment and utensils before and after use.</p> <p>Prepare hamburger and bacon according to manufactures instructions.</p> <p>Heat to a minimum of 165 degrees F held for 15 seconds.</p> <p>Use suitable utensils or gloves when working with ready to eat foods.</p> <p>For each sandwich layer the following on bottom of bun</p> <p>Hamburger patty</p> <p>1 cheese slice</p> <p>1 slices bacon</p> <p>Top with top half of bun</p> <p>Hold hot foods at a minimum internal temperature of 140 degrees F or higher.</p> <p>Discard food held in the temperature danger zone for longer than four hours.</p>	
HACCP Information	
<p>HACCP Process #2 – Same Day Service</p> <p>Meal Contributions:</p> <p>Hamburger patty provides: 2 m/ma</p> <p>Cheese provides: 1/2 oz m/ma</p> <p>Bun provides: 2 oz eq whole grain</p>	
Allergens	
Dairy, Soy, Wheat, Gluten	

#3

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SYSCO eNutrition > Search Food Products Only > Product Detail

BREADSTICK BROWN & SERVE GRAIN**SUPC:** 7937861**GTIN:** 10710205206158**MPC:** 20615**Pack/Size:** 144/1 OZ**Nutrition Source:** Manufacturer**Manufacturer:** "Baker Boy Bake Shop**Brand:** BAKEBOY

Ingredients: WATER, WHOLE WHEAT FLOUR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, SUGAR, HIGH HEAT MILK SOLIDS (NONFAT DRY MILK, LACTOSE), CONTAINS LESS THAN 2% OF THE FOLLOWING: YEAST, SALT, VITAL WHEAT GLUTEN, POTASSIUM CHLORIDE, MALTODEXTRIN, MONO-DIGLYCERIDES, POLYSORBATE 60 WITH CITRIC ACID AND BHT, DEXTROSE, FOOD STARCH-MODIFIED, SILICON DIOXIDE (TO PREVENT CAKING), NATURAL MIXED TOCOPHEROLS (TO PROTECT FRESHNESS), CALCIUM SULFATE, ENZYMES, GUAR GUM, FAVA BEAN FLOUR, CALCIUM DIPHOSPHATE, DISTILLED MONOGLYCERIDES, SOY LECITHIN, ASCORBIC ACID, WHEAT STARCH, CALCIUM SULFATE, NATURAL & ARTIFICIAL FLAVORS, WHEY, EGG. CONTAINS: WHEAT, MILK, SOY AND EGG.

Allergens**Contains:** Eggs, Milk, Soy, Wheat

Product Formulation Statement

Kosher

 Nutrition Information

#3

BREADSTICK BROWN & SERVE GRAIN

Printer Friendly

SUPC: 7937861

Nutrition Information		
Serving Size: 1 Breadstick (29 grams)		
Amount Per Serving		
Calories: 90	Calories from Fat: 25	
		% Daily Value*
Total Fat:	2.5 Gram	4%
Saturated Fat:	0 Gram	0%
Trans Fat:	0 Gram	
Polyunsaturated Fat:	NA	NA
Monounsaturated Fat:	NA	NA
Cholesterol:	0 MG	0%
Sodium:	120 MG	5%
Potassium:	NA	NA
Total Carbohydrate:	14 Gram	5%
Dietary Fiber:	1 Gram	4%
Sugars:	2 Gram	
Protein:	2 Gram	
Vitamin A: 0%	• Vitamin C: 0%	
Calcium: 2%	• Iron: 4%	
* Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:		
Calories per gram:		
Fat 9	• Carbohydrate 4	• Protein 4

Calorie Percentages

■ PRO - 9%
 ■ CHO - 65%
 ■ FAT - 26%

Ingredients:

WATER, WHOLE WHEAT FLOUR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, SUGAR, HIGH HEAT MILK SOLIDS (NONFAT DRY MILK, LACTOSE), CONTAINS LESS THAN 2% OF THE FOLLOWING: YEAST, SALT, VITAL WHEAT GLUTEN, POTASSIUM CHLORIDE, MALTODEXTRIN, MONO-DIGLYCERIDES, POLYSORBATE 60 WITH CITRIC ACID AND BHT, DEXTROSE, FOOD STARCH-MODIFIED, SILICON DIOXIDE (TO PREVENT CAKING), NATURAL MIXED TOCOPHEROLS (TO PROTECT FRESHNESS), CALCIUM SULFATE, ENZYMES, GUAR GUM, FAVA BEAN FLOUR, CALCIUM DIPHOSPHATE, DISTILLED MONOGLYCERIDES, SOY LECITHIN, ASCORBIC ACID, WHEAT STARCH, CALCIUM SULFATE, NATURAL & ARTIFICIAL FLAVORS, WHEY, EGG. CONTAINS: WHEAT, MILK, SOY AND EGG.

Contains:

Eggs, Milk, Soy, Wheat

Notes

1. The nutritional values indicated may not be complete based on limited information from product manufacturer.
2. This is a representation of the nutrition label. Because the data may change from time to time, this information may not always be identical to the nutrition label information on products sold.
3. If the Nutrition Label, Allergen Information and/or Ingredient List on eNutrition conflicts with these three statements on the product packaging itself, defer to the information on the product packaging. To ensure complete and current information on a product, always contact the product manufacturer.
4. These items' qualification as "gluten-free" is dependent on the accuracy of the gluten-free representations of the manufacturers of the items and their ingredients. Therefore, Sysco and its affiliates do not guarantee that any item will be completely gluten-free. Consumers with celiac disease and/or gluten sensitivities should exercise proper caution in the consumption of any food items and should always consider their individual dietary requirements and needs.

School Equivalents

20615 Brown and Serve Bread Sticks with Whole Grain



Frozen Brown and Serve Multi Grain Breadsticks made with white wheat flour. Thaw and bake. No mixing or proofing needed. Great for buffets or salad bars in minutes. Great for schools and healthcare. Good source of whole grain.

Product Details


UPC: 10710205206158
Unit Size: 1 oz
Case count: 144
Master case dimension: 9.1200 x 11.8800 x 13.2480
Master case cube: 0.83
Master case net weight: 9.00
Master gross weight: 10.18
Pallet Ti / Hi: 12 / 8
Shelf life: 180 days
Servings per piece: 1 per Breadstick
Kosher: Not Kosher

Ingredients

ingredients: water, whole wheat flour, enriched unbleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), soybean oil, sugar, high heat milk (nonfat dry milk, whey), contains less than 2% of the following: yeast, salt, vital wheat gluten, potassium chloride, maltodextrin, enzymes, mono-and diglycerides, polysorbate 60, antioxidants (citric acid and bht), natural and artificial flavors, dextrose, food starch-modified, silicon dioxide (to prevent caking), natural mixed tocopherols (to protect freshness), fava bean flour, xanthan gum, pregelatinized wheat flour, calcium diphosphate, mono-and diglycerides, pregelatinized wheat starch, sunflower lecithin, guar gum, ascorbic acid, wheat starch, whey, egg, soy lecithin. contains: wheat, milk, soy and egg.

Directions

1. STORE FROZEN UNTIL READY TO USE.
2. Allow bread sticks to thaw 1/2 hour at room temperature.
3. BROWN AND SERVE USING ONE OF THESE SUGGESTED METHODS:
 FRY: In preheated 375 degrees F in frying oil for 1 minute completely submerged, or 1 minute on each side. Sprinkle with salt while still hot, if desired.
 BAKE: In a preheated 375 degrees F oven for 6-8 minutes, then place on a cooling rack.



NUTRITION FACTS
Serving Size: 1 Breadstick (1oz/29g)

Calories: 90
 Calories From Fat: 25

Total Fat: 2.5 g	4 %
Saturated Fat:	0.0 g 0 %
Trans Fat:	0.0 g
Cholesterol: 0 g	0 %
Sodium: 120 mg	5 %
Total Carbohydrates: 14 g	5 %
Dietary Fiber:	1.0 g 5 %
Sugars:	2.0 g
Protein: 3.0 g	

Vitamin A: 0 %
Vitamin C: 0 %
Calcium: 2 %
Iron: 4 %

Grain Oz. Equivalent: 1
Grams of whole grain: 9.12 g
Percent of whole grain: 54.85 %

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

#4

High School/Middle School Cardinal

"Good to Go"

Sack Lunch

Marshall Schools is pleased to offer a nutritious sack lunch for students and adults.

Please complete the form below and return to your student's classroom teacher no later than

Date: _____

Students Name: _____

Teacher: _____

Student ID #: _____

We will provide the sack lunch and debit your students meal account.

STUDENT WILL NEED SACK LUNCH ON: _____

Lunch will include:

CHOICE OF SANDWICH (2oz eq. M/MA)

Sliced Turkey Sliced Ham Peanut Butter & Jelly

CHOICE OF MILK

Chocolate Fat Free Low Fat 1% Fat Free Skim

STRING CHEESE

Please choose one: FRESH VEGETABLES (1/2 CUP) FRESH VEGETABLES (1 CUP)

AND

FRESH FRUIT (1 CUP)

FRESH FRUIT (1/2 CUP)



Additional Dietary Restrictions: _____



#5

Judy Filter <jfilter@marshallschools.org>

Judith Filter, Thank you for participating in the Nonprogram Foods Revenue webcast!

School Nutrition Team <molly.gregory@dpi.wi.gov>
Reply-To: molly.gregory@dpi.wi.gov
To: jfilter@marshallschools.org

Thu, Dec 28, 2017 at 8:03 AM

This confirmation email serves as proof that Judith Filter has watched the Nonprogram Foods Revenue Tool webcast and has earned 15 minutes of training hours toward the GOALS Certificate of Excellence.

Key Area: Administration
Topic: Meal Pricing / Food Costing
Hours: 15 minutes

Please save this confirmation email and include in final submission packet when you have completed all required GOALS training hours.

Thank you!

If you have any questions about the GOALS process, please email Loriann Knapton at Loriann.Knapton@dpi.wi.gov

Auto responded by Form Confirmation Emails add-on for Google Forms

#5

Nonprogram Food Revenue Quiz

Thank you for watching the Nonprogram Food Revenue webcast. Please complete this personal information and answer the quiz questions to prove your completed 15 minutes of Nonprogram Foods training.

First Name *

Judith

Last Name *

Filter

Name of School District *

Marshall Public Schools

Email address (please ensure accuracy) *

jfilter@marshallschools.org

What is your position at the school district? *

- Director
- Manager
- Staff

You are now beginning the quiz questions.

The correct answers will be available for review after final submission via the "View Accuracy" link.

#5

✓ Which of the following are nonprogram foods? *

- Wisconsin School Day Milk sold to paid students
- Adult Meals
- Catered Meals
- All of the above

Feedback

Correct! All of these are examples of nonprogram foods.

✓ What is the Child Nutrition Institute's recommended nonprogram food cost percentage?

- 25%
- 38%
- 40%
- 45%

Feedback

Correct!



#5

x



#5

- True
- False



Correct answer

- False



Feedback

The answer is false. Nonprogram food losses may never be absorbed by the nonprofit food service account.



#5

- Weekly
- Monthly
- Annually
- Every 3 years

Feedback

Correct!



✓

#5



#5

- Yes
- No

Feedback

Correct! A SFA is exempt from completing the Nonprogram Foods Revenue Tool if non-reimbursed milk and adult meals are the only nonprogram foods sold.



#5

✓



#5

- Raise the prices of program foods
- Raise the prices of nonprogram foods or contribute non-federal funds
- Lower the prices of program foods
- Lower the prices of nonprogram foods

Feedback
Good Job!

This form was created inside of Wisconsin Department of Public Instruction. - Terms of Service - Additional Terms

Google Forms



#6

USDA Nonprogram Revenue Tool	
P. Cost for Reimbursable Meal Food	\$ 3,904
Q. Cost of Nonprogram Food	\$ 441
R. Total Food Costs	\$ 4,345
S. Total Nonprogram Food Revenue	\$ 875
T. Total Revenue	\$ 11,279
Minimum portion of revenue from nonprogram funds	10%
U. Minimum Revenue Required from the Sale of Nonprogram Foods	\$ 1,145
V. Additional Revenue Needed to Comply	\$ 269

