Illinois State Board of Education

Menu Recordkeeping, leftovers & share tables

Production Records

Standardized Recipes

Child Nutrition Labels

Product Formulation Statements

Nutrition Labels

Whole Child • Whole School • Whole Community

Agenda

- Menus
- Production Records
- CN Labels
- PFS
- Nutrition labels
- Standardized Recipes
- Leftovers & Share Tables

Quick Trivia

- How long must you keep your Food Service Documents?

PRODUCTION RECORDS

Other

Food Service

Documents

Menus

- The menu is the core of the program and must list all food items offered to students as part of a reimbursable meal.
- Menus must be dated and saved for three years plus the current year.
- Consider cycle menus.
- List milk choices on the menus.
- Keep the cooks copies in your monthly folders (so substitutions are easily identified for review).

Production Records

- Production Records (PR) drive your program!
- List everything you are preparing/serving.
- As far as an AR review goes, these are the documents which must tell us everything you serve on all lines for each of the meal services.
- Separate record for breakfast, lunch, dinner & snack.
- If these aren't complete the review may not be able to be completed! Or there could be fiscal.
- Can be multiple pages (for example: stations, fruit/veggies bars, separate lines).

Production Records

Production records may vary in format, but they must accomplish two things:

- Provide staff (and eventually ISBE) information regarding foods, recipes, and portion sizes of servings
- Record actual foods used, recipes, and portion sizes served as well as leftovers and fat content of milk

Production records ***must contain all of the required information outlined above.***

Sample Format
Production Record

Site ___________________________________

Meal Date _______________________________

MENU

Total Projected Reimbursable Lunches ____________________

Food Item Used and Form	Recipe or Product (Name and Number)	Grade Group	Portion Size* (Number/Weight/ Quantity)	Student Projected Servings	Total Projected Servings	Amount of Food Used** (Weight or Quantity)	Student Servings	A la Carte Servings	Adult Servings	Leftovers
							Actual			

NOTE: All foods, including condiments and milk, must be included daily.

*Portion size: must be same as planned. Use separate line if adjusted for age.

**Amount of food used based on USDA Food Buying Guide or USDA recipe.

Production records: required & must contain the following:

- Food components (meat/meat alternate, etc.), condiments, milk and specific types of juice & fruit.
- Recipe or food product used.
- Planned/projected number of student & adult portions and serving sizes for each grade group and adults
- Total amount of food prepared (for example, number of servings, pounds, cans, etc.)
- Number of reimbursable meals served (indicate this information for each grade group)
- Actual number of non-reimbursable meals served (such as to adults or a la carte sales)
- Leftovers and substitutions

Sample Production Record

REQUIRED AFTER SERVICE
Production Record

Site: **Apple Elementary School**
Meal Date: **August 28th, 2019**

MENU: *Chicken Nuggets (2m/1wg)*
Steamed Broccoli (1/2 c V)
Fresh Baby Carrots (1/2 c V)
Mixed Fruit (1/2 c F)
1% White/Fat Free Chocolate Milk

Total Projected Reimbursable Lunches ______175______________

Food Item Used and Form	Recipe or Product (Name and Number)	Grade Group	Portion Size* (Number/ Weight/ Quantity)	Student Projected Servings	Total Projected Servings	Amount of Food Used** (Weight or Quantity)	Student Servings	A la Carte Servings	Adult Servings	Leftovers
							Actual			
Chicken Nuggets, breaded and baked	Tyson 5325	K-8	5 each	175	180	8 Bags	168	2	5	5
Steamed Broccoli, Frozen	R-175	K-8	½ Cup	75	80	12# (4 Bags)	70	0	3	7
Baby Carrots, Fresh	R-100	K-8	½ Cup	150	155	25# (5 Bags)	135	0	5	15
Mixed Fruit, in pear juice	R-210	K-8	½ Cup	140	145	6 #10 Cans	131	1	4	9
1% White Milk	R-001	K-8	Carton	36	50	50 cartons	32	10	2	6
Fat Free Chocolate Milk	R-002	K-8	Carton	112	150	150 cartons	112	25	1	12
BBQ Sauce Packets	Heinz	K-8	12 gr	100	100	100 Packets	65	0	0	35
Ketchup Packets	Heinz	K-8	9gr	100	100	100 Packets	60	0	0	40
Ranch Packets	Hidden Valley	K-8	12 gr	100	100	100 Packets	90	0	0	10

Meat/Meat Alternates

- Chicken Nuggets
  - Recipe or Product: Tyson 5325 (This is the PRODUCT number purchased)
  - Grade Group
  - Portion Size: 5 each/.68 oz. each
  - Student Projected Servings (reimbursable only)
  - Total Projected Servings (include adults and ala carte)
  - Amount of Food Used: ex. 24 servings in a bag
    - 7 bags would give me 168 servings (is that enough?)
    - 8 bags would give me 192 servings (is that enough?)
  - Actual servings served, including leftovers

Food Buying Guide → PR

Search Results

Meal Component	Category / Subcategory	Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution	Add to Compare	Add to Favorites
Vegetables	Dark Green Vegetables BROCCOLI	**Broccoli, frozen** *Florets, Trimmed Includes USDA Foods*	Pound	14.00	1/4 cup cooked vegetable	Add	Add
Vegetables	Dark Green Vegetables BROCCOLINI	**Broccolini** *Fresh*	Pound	16.00	1/4 cup trimmed, cooked vegetable	Add	Add
Vegetables	Other Vegetables[1] *Footnote* VEGETABLES, MIXED	**Vegetables, Mixed, frozen** *Broccoli and cauliflower blend*	Pound	11.90	1/4 cup thawed vegetable (unheated for salads)	Add	Add

Broccoli, frozen (florets, Trimmed)= For every 1 pound purchased, you get 14 servings at ¼ cup cooked vegetable.

This means that 16 ounces (1 pound) divided into 14 servings equals 1.143 oz. for each serving of ¼ cup.

If you are serving ½ cup servings, then each serving will weigh 2.286 oz.

Food Buying Guide → PR

Search Results

Meal Component	Category / Subcategory	Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution	Add to Compare	Add to Favorites
Vegetables	Red/Orange Vegetables CARROTS	**Carrots, fresh** *Sticks, Ready-to-use (1/2-inch by 4-inch)*	Pound	15.40	1/4 cup raw vegetable (about 3 sticks)	Add	Add
Vegetables	Red/Orange Vegetables CARROTS	**Carrots, fresh** *Baby, Ready-to-use*	Pound	12.90	1/4 cup raw vegetable	Add	Add
Vegetables	Red/Orange Vegetables CARROTS	**Carrots, fresh** *Baby, Ready-to-use*	Pound	11.40	1/4 cup cooked, drained vegetable	Add	Add

Carrots, fresh (Baby, Ready-to-Use)=For every 1 pound purchased, you get 12.90 servings at ¼ cup raw vegetable.

This means that 16 ounces (1 pound) divided into 12.90 servings equals 1.241 oz. for each serving of ¼ cup.

If you are serving ½ cup servings, then each serving will weigh 2.482 oz.

Vegetables

- Broccoli, Frozen
  - If you are serving ½ cup servings, then each serving will weigh 2.286 oz.
  - If you want to make 80 servings, how much do you need?

- Baby Carrots, Fresh
  - If you are serving ½ cup servings, then each serving will weigh 2.482 oz.
  - If you want to make 155 servings, how much do you need?

Food Buying Guide ➡ PR

Search Results

Meal Component	Category / Subcategory	Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution	Add to Compare	Add to Favorites
Fruits	Fruit and Fruit Juice FRUIT, MIXED	**Fruit, Mixed, chilled** *(may include: honeydew melon, cantaloupe, watermelon, grapes, etc.)*	Gallon (97.7 oz)	64.00	1/4 cup fruit and liquid	Add	Add
Fruits	Fruit and Fruit Juice FRUIT, MIXED	**Fruit, Mixed, canned** *Fruit Cocktail (peaches, pears, pineapple, grapes, cherries), Includes USDA Foods*	No. 10 Can (106 oz)	46.90	1/4 cup fruit and liquid	Add	Add
Fruits	Fruit and Fruit Juice FRUIT, MIXED	**Fruit, Mixed, canned** *Fruit Cocktail (peaches, pears, pineapple, grapes, cherries), Includes USDA Foods*	No. 10 Can (106 oz)	37.00	1/4 cup drained fruit	Add	Add

Fruit Mixed, Canned (fruit & liquid)= For every 1 #10 can you get 46.9 Servings of ¼ cup fruit and liquid servings.

This means that if you are going to serve ½ cup of fruit mix, you would need to divide the above servings in half (due to serving double the size) Thus one #10 can would yield you 23.4 ½ cup servings of Fruit Mix (undrained).

Fruit

- If one #10 can would yield you 23.4 ½ cup servings of Fruit Mix (undrained) then…..
- How many cans do you need to open/use to get your projected 155 ½ cup servings?

Milk and Condiments

- Milk
  - Specify milk types on your production record
  - Counts via those types before and after service

- Condiments
  - Record ALL condiments you offer each day
  - Count your condiments before and after service
  - These are required for nutritional analysis

Best Practices

- PR are for your staff as well as ISBE, so they must be easy to understand for all!
  - To list a product as 1 ea does not tell ISBE anything
  - To list a product as 1 ea/ 3.14 oz tells us what we need
- For example if you serve a Cheese Bread Stick and put "2 ea" as the serving
  - Your staff needs to know to serve 2
  - ISBE needs to know how the 2 meet the meal pattern, are they 1 m/ma, 2 m/ma??
  - What happens if you change the brand and they are bigger or smaller, do you change your PR to reconcile with this?

Best Practices

- Portion Sizes must be listed as they are on the meal patterns
  - Fruit and Vegetable listed in volume (cups, ½ cups)
  - Meat/Meat Alternate listed in weight (grams, oz, lb)
  - Grain listed in weight (1 sl/1oz)
  - When reviewing PR: try to reconcile each PR with the nutritional info you have for that product.
    - Whether on the day of review or
    - For the week of review

Basics-at-a-Glance

Scoops and Ladles or Portion Servers are really only volume measuring utensils.

They are not scales!

A #6 scoop = 2/3 cup, but does not weigh anything

A 4 ounce ladle or serving spoon is = ½ cup

Labels

From USDA: Processed Product Tip Sheet

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

In other words…

- Any meat/meat alternate you serve must have documentation to show how it meets the meal pattern
- All grains must have some type of documentation to show how it meets pattern
- All combination m/ma + grain must have documentation to show how it meets pattern

Gold Standard: CN Labels

"The CN Label provides a warranty against audit claims when the product is used according to the manufacturer's direction.

- *Program operators may submit an original CN Label or a photocopy or photograph of the original CN Label during an AR as acceptable and valid documentation.*
- *If using a photocopy or photograph of the CN Label, follow this criteria:*

Gold Standard: CN Labels

- *Photocopies of the CN Label must be shown attached to the original product carton; or*
- *Photographs of the CN Label must be shown attached to the original product carton.*
- *(CN Labels that are photocopied/photographed must be visible and legible)"*

CN Labels

- Keep these safe and organized
- When using a new product or simply a short-lived substitution—keep those as well
- Only used for meat/meat alternates or
- Combination m/ma plus a grain equivalent
  - Generally will not say whether grain is whole grain, so, will need ingredient label

CN Labels

- Voluntary program
- Manufacturer provides product
- USDA analyzes product
- USDA generates CN Label for product
- Generally not found at retail outlets
- Most of the big vendors carry CN labeled products
  - Speak to your vendor about these products

CN Labels for…

- All combo foods, like pizza example (grain + m/ma)
- Sausage patties, links
- Hamburger patties
- Salisbury Steak
- Deli Meats (ESPECIALLY IMPORTANT)!!
- Processed breakfast sandwiches
- Beef/Turkey Crumbles

Flamebroiled Beef Patties
Caramel Color Added
CN 1-155-525-20
INGREDIENTS: Ground Beef (Not More Than 20% Fat), Water, Textured Vegetable Protein Product [Soy Protein Concentrate, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)], Salt, Sodium Phosphate, Caramel Color.
CONTAINS: Soy
USDA
Further Processed Certification Program
U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 2260E
If detailed preparation instructions are needed, please visit our website, www.advancepierre.com.
CN
092606
One 2.50 oz. Fully Cooked Flamebroiled Beef Pattie Provides 2.00 oz. Equivalent Meat/Meat Alternate For Child Nutrition Meal Pattern Requirements. (Use Of This Logo And Statement Authorized By The Food And Nutrition Service, USDA 03-15.)
CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE.
THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.
RTE1-15552520RS 110815
Fully Cooked
Keep Frozen
Net Wt. 31.25 Lbs.
00880760017254

<u>Shows:</u>

- Size of 1 patty: 2.5 oz
- =2 M/MA
- Hard to believe a burger has that much filler!

School Equivalents Statement

- Can only be used for the ingredients listing to determine whole grain (if necessary)
- Cannot be used for M/MA
- If this is all you have for a grain, you can use the nutrient label for the weight

PIZZA QUESADILLA CHEESE

Cheese Pizza Quesadilla is prepared in a pizza shape with quesadilla dough made with whole grain, a blend of two cheeses, and a salsa style sauce.

Nutrition Facts

Serving Size : 1EA(4.83Z 137G)

Serving Per Container : 96

Amount Per Serving

Calories : 330.0 Calories from Fat : 108

	Per Serving	%Daily Value*
Total Fat	12.0	18 %
Saturated Fat	3.5	18 %
Trans Fat	0.0 g	
Cholesterol	10.0 mg	3 %
Sodium	830.0 mg	35 %
Total Carbohydrate	40.0 g	13 %
Dietary Fiber	4.0 g	16 %
Sugars	3.0 g	0 %
Protein	16.0 g	

Per Srv		Per Srv	
Vitamin A	0 %	Vitamin C	0 %
Calcium	20 %	Iron	15 %

*Percent Daily Values are based on a 2000 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	300g	300g
Sodium	Less Than	2400mg	2400mg
Total Carbohydrate		300mg	375mg
Dietary Fiber		25g	30g

Calories per gram

Fat 9 Carbohydrate 4 Protein 4

School Equivalents

Serving Size	1EA(4.83Z 137G)
Meat/Meat Alternatives	2.000
Fruit/Vegetables	1/8C
Grain/Bread	2.25
Milk	
Child Nutrition*	[illegible]

*Key: USDA=Item has USDA CN label

[illegible]

PFS=Manufacturer has provided a Product Formulation Statement

Product Specifications:

MFG Product	UPC	Units/Case	UnitSize/Measure	Serving/Case
773871[illegible]	20077387126993	96.0	4.8OZ	96

Brand	Class	PBH
	FROZEN FOOD PRODUCTS	ETHNIC ITEMS FROZEN

Gross Wt	Net Wt	Origin	Kosher	Child Nutrition
31.73	28.99		N	Y

Shipping Information:

LenXWidthXHt	Tie	ShelfLife	TempZone	Wt Flag
18.13X14.75X10.38	606	380	FROZEN	N

Allergens:

Contains	May contain
Milk, Soy, Wheat	

Handling Suggestions:

KEEP FROZEN AT UP TO 380 DAYS

Benefits:

[illegible]

Additional Information:

WHOLE GRAIN RICH, PEANUT FREE INGREDIENTS

Ingredients:

[illegible]

This statement is no longer acceptable:

- It does provide some information
- Where it states “Child Nutrition” & an ASTERISK, this means it has a KEY
- In this case it states “USDA” which means it has a CN label
- Search for the CN label and give us that

School Equivalents

Serving Size	1EA(4.83Z,137G)
Meat/Meat Alternatives	2.000
Fruit/Vegetables	1/8C
Grain/Bread	2.25
Milk	
Child Nutrition*	USDA

*Key: USDA=Item has USDA CN label

BG=Item is in the USDA Buyers Guide for Child Nutrition Program

PFS=Manufacturer has provided a Product Formulation Statement

This was given along with the School Equivalent Statement

This CN Label tells you everything you need to know:

M/MA equivalent

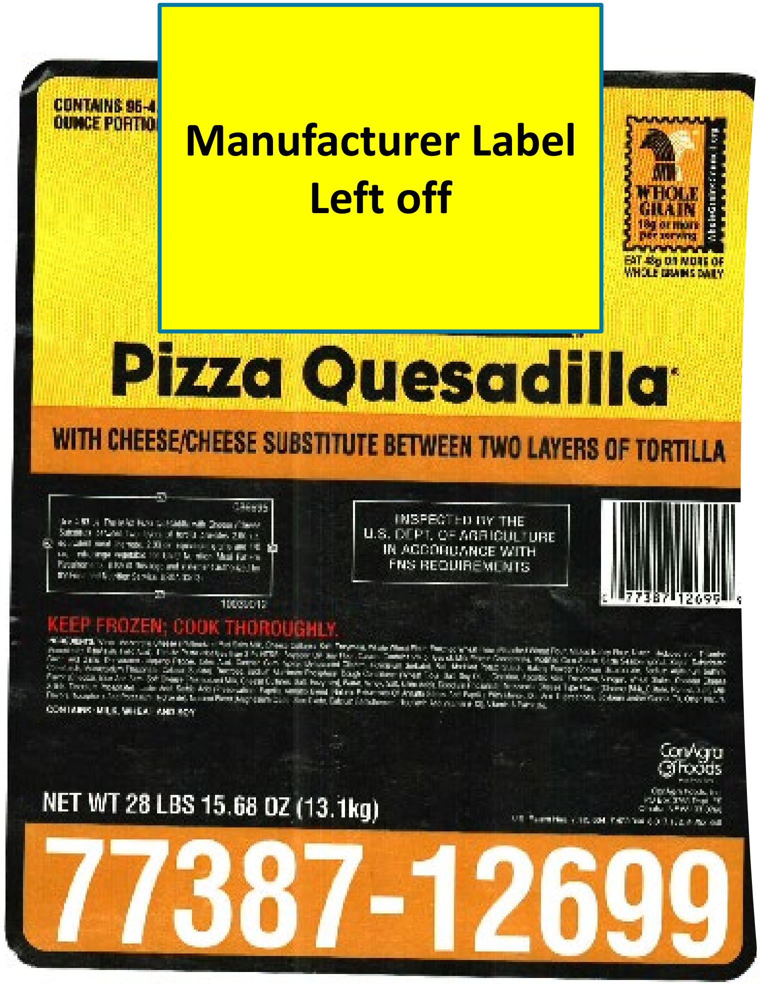
Grain equivalent

RO Veg amount

Ingredients

Has Whole Grain Label which doesn't mean it's WG, must look at the ingredients

On School Equivalent statement it did indicate that whole grain flour was first ingredient and also on this label



Let's Talk Turkey…

And Other Deli Meats!

If commodity, you can always find the CN Label ON THE BOX

If not, must have a CN or PFS to serve

Even this USDA document is not a CN label!!

Deli meats are not a 1:1 ratio, so you need a CN/PFS to tell you how much to serve.

UNITED STATES DEPARTMENT OF AGRICULTURE

USDA Foods Product Information Sheet

For Child Nutrition Programs

110554—Turkey, Deli Breast, Sliced

Category: Meat/Meat Alternate

PRODUCT DESCRIPTION

This item is fully cooked deli-style turkey produced from formed turkey breast meat. This product contains thinly sliced deli meat in a shingle layered package. This item is shipped frozen in cases containing eight 5-pound packages.

CREDITING/YIELD

- One case of turkey deli breast provides approximately 448 1.43-ounce portions.
- CN Crediting: Approximately 1.43 ounces of turkey deli breast credit as 1 ounce equivalent meat/meat alternate. Confirm individual item crediting by using the CN Label or the product formulation statement.

CULINARY TIPS AND RECIPES

- Turkey deli breast can be used in sandwiches made with whole grain-rich bread and topped with a variety of healthy ingredients such as lettuce, tomato, avocado, and onions.
- Pre-sliced turkey deli breast is a great addition to a school deli bar.
- For more culinary techniques and recipe ideas, visit the Institute of Child Nutrition or USDA's Team Nutrition.

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices please refer to: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles.

NUTRITION FACTS

Serving size: 1.43 ounces (40 g)/1 MMA turkey breast

Amount Per Serving	
Calories	43
Total Fat	1g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	18mg
Sodium	214mg
Total Carbohydrate	1g
Dietary Fiber	0g
Sugars	0g
Protein	8g

Source: USDA Foods Vendor Labels

Allergen Information: The specification for this product requires that no gluten-containing ingredients or soy is used in the formulation. Please be sure to verify this information using the allergen statement on the product packaging upon receipt. For more information, please contact the product manufacturer directly.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

August 2016

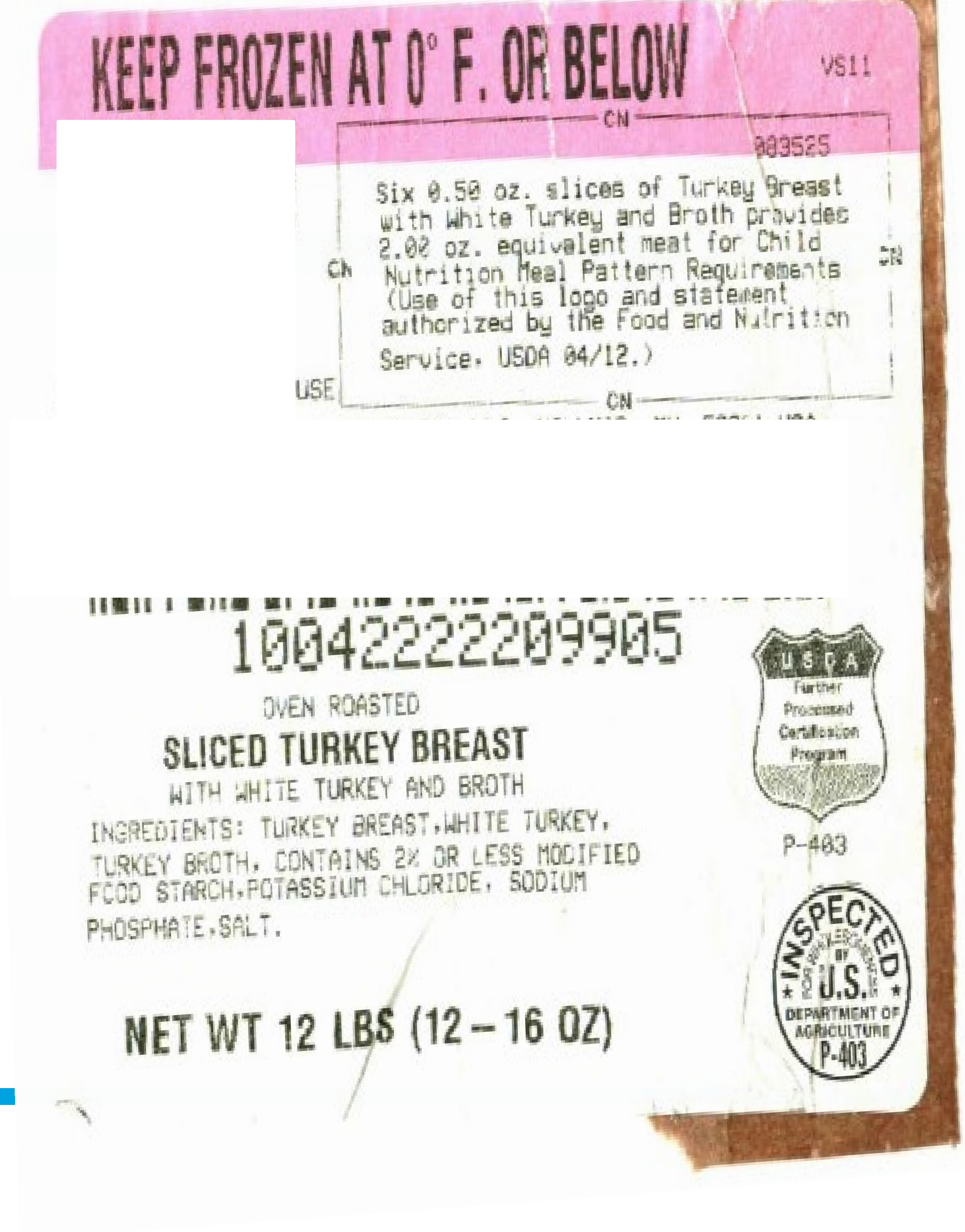
Let’s Talk Turkey…

And Other Deli Meats!

If commodity, you can always find the CN Label ON THE BOX

If not, must have a CN or PFS to serve

CN Label 3 oz = 2 m/ma



Product Formulation Statements (PFS)

- PFS must be signed and on the company letterhead and demonstrates how the processed product contributes to the meal pattern requirements.
- Templates for documenting meal components are available on the FNS website at: http://www.fns.usda.gov/cnlabeling/food-manufacturersindustry
- PFS may be modified for various products contributing to more than one meal component. The crediting information for each meal component may be documented on the same PFS.
- Creditable ingredients listed in the PFS must match a description in the *Food Buying Guide for School Meal*
- PFS should verify that the product's contribution to the meal pattern requirements is not greater than the serving size of the product (i.e., a 2.15 ounce beef patty may not credit more than 2.00 ounce M/MA).
- PFS should assure that the creditable components are in the finished product.

PFS Statement

- Product formulation statements are like a CN label because they analyze the product
- Provided by manufacturer NOT USDA
- Gives you a breakdown for how much m/ma is in a given ounce requirement for m/ma or combination m/ma + grain or a grain item
- For combination foods or grain only; should indicate whole grain

Shows:

- Size of 1 “Cheesey Breadstick”
- M/MA
- WG equiv.
- On letterhead
- Signed

Cheesey Breadstick

Product Name: Whole Grain/Reduced fat Cheese Stick – 6-inch
Manufacturer:
Code No.: **702011-1120**

Serving Size 1 Stick = 57 grams (2.023 ounces).

Meat/Meat Alternate: Weight of equivalent M/MA is = **1 ounce** (28.35g).
This is based on the Ounces per Portion of Creditable Ingredients (Mozzarella cheese) from the Food Buyers Guide (FBG) multiplied times the FBG Yield/Servings per Unit (1 x 1 = 1).

Grains: Does the product meet the Whole Grain-Rich Criteria: Yes _X_ No___

Does the product contain non-creditable grains: Yes _X_ No___How many grams: 0.465 (Products with more than 0.24 oz. equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

The product description in Food Buying Guide is: **Pizza Crust and Mozzarella Cheese.**

The **whole grain** contribution of this product is 51% of the flour (9.154g). The remaining 49% of the flour is enriched. There is 17.949g of creditable grain in this product.

The portion size of Product as Purchased divided by the weight of oz. eq. as listed in SP 30-2012 = **1.0 ounce** (17.949g ÷ 16g ounce equivalent = 1.122 rounded down to the nearest ¼ ounce = 1.0 ounce).

I further certify that all the above information is true and correct, and that a _2.023_ ounce portion of this product (ready for serving) provides _1.0_ ounce equivalent of M/MA, and _1.0_ ounce equivalent grains. Records are available to support the information above. This product analysis supersedes all previously issued documents.

Signature ______________________ Food Safety Specialist
Title

Michael Nagle | August 8, 2014 | xxx-xxx-xxxx | mnagle@..........com
Printed Name | Date | Phone | email

Shows:

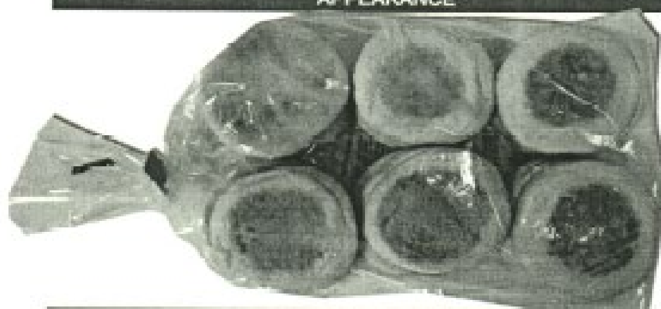
- Size of 2 English Muffins
- WG equiv.
- On letterhead
- Signed

DELICIOUS MUFFINS

2 OZ. ENGLISH MUFFINS

ITEM #	CASE UPC BARCODE	CASE PACK	SHELF & FREEZER LIFE
		144-2 oz. 12-12 pack Sliced	7 Days Wrapped, Frozen 365 Days

APPEARANCE



GE INFORMATION

OZ. GRAIN EQUIVALENT: 2.0 GE
Whole Wheat Flour (g): 18.6
Enriched Flour (g): 3.7g
Combined Flour (g): 22.3g

Certify that only creditable grains have been used to calculate the grain equivalent of this product. Any non-creditable grains in the product are in a total quantity ≤3.99 g per grain equivalent.

Quality Assurance

SHIPPING INFORMATION

NET WEIGHT (LBS): 18
GROSS WEIGHT (LBS): 19.5
CASE CUBE: 1.32
CASE DIMENSION (H"xW"xL"): 8.5 x 11.5 x 23.375
PALLET CT (Freezer 65"): 6 x 5 = 30
PALLET CT (Trucking 95"): 6 x 8 = 48

INGREDIENTS: Water, whole wheat flour, enriched flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), yeast, wheat gluten, contains less than 2% of the following: soybean oil, sugar, salt, calcium propionate as preservative, fumaric acid, baking soda, monocalcium phosphate, calcium sulfate, ammonium sulfate.

Nutrition Facts
Serving Size 1 muffin (57g)
Servings Per Container 12

Amount Per Serving	% Daily Value*
Calories 130 Calories from Fat 15	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	8%
Total Carbohydrate 24g	8%
Dietary Fiber 3g	12%
Sugars 1g	
Protein 6g	
Vitamin A 0% • Vitamin C 0%	
Calcium 10% • Iron 8%	

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

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Dairy

MADE IN A PEANUT FREE FACILITY

ALLERGENS

CONTAINS WHEAT

Processed products (m/ma or combo)

- Without PFS or CN Label
  - Cannot serve that product
  - If we review this product without this information we will give you the least amount allowed when we are analyzing how your menu meets meal pattern
    - If grain is in a combo item: .125 grain equivalent
    - If m/ma by itself or in a combo: .125 m/ma equivalent
    - Will result in citation for not meeting grain and/or m/ma for day and/or week

Nutrient & Ingredient Label for Grains

- Some grains don't come with a PFS only need a nutrient label
- Brown Rice
- WG Pasta
- WG Cereals
- WG Sandwich Bread/Pullman Bread
- In these cases only the nutrient label plus the ingredient label are needed
- Keep bags/boxes they come in

Nutrient & Ingredient Label for Grains

- Use the grain equivalents chart to check to see the amounts you must serve to meet the meal pattern requirements for the age groups you are serving.
- Make sure you put the correct serving sizes on your production records
- ***SPECIAL NOTE: cannot serve more than 2 ounce equivalents of a grain-based dessert in a week at lunch!!***

Brown Rice

Brown Rice Ingredient Label

Nutrition Facts

Serving Size 1 Cup (125g)
Servings Per Container 2
Calories 210
Calories from Fat 40

Amount/Serving	%DV*	Amount/Serving	%DV*
Total Fat 3.5g	**5%**	**Potassium** 140mg	**4%**
Sat. Fat 0g	**0%**	**Total Carb.** 40g	**13%**
Trans Fat 0g		Fiber 2g	**8%**
Cholest. 0mg	**0%**	Sugars 0g	
Sodium 150mg	**6%**	**Protein** 5g	

Iron 2% • Thiamin 15% • Niacin 15% • Folate 2%

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

Not a significant source of Vitamin A, Vitamin C, and Calcium.

INGREDIENTS: WATER, WHOLE GRAIN BROWN RICE, SUNFLOWER OIL, SALT, SOY LECITHIN.

CONTAINS: SOY

Grain Requirement for CNP

- Exhibit A: Grain Requirement for Child Nutrition Program
  - https://www.isbe.net/Documents/grain-requirement-cnp.pdf

GROUP H	Oz Eq for Group H
• Cereal Grains (*barley, quinoa, etc.*) • Breakfast Cereals (*cooked*)[6,7] • Bulgur or cracked wheat • Corn Grits • Macaroni (*all shapes*) • Noodles (*all varieties*) • Pasta (*all shapes*) • Ravioli (*noodle only*) • Rice	1 oz eq = ½ cup cooked or 1 ounce (28 gm) dry

Standardized Recipes

- Standardized recipes are **required** for any menu item that contains 2 or more ingredients.
- Standardized recipes produce the same good results and help:
  - Ensure product quality;
  - Make menu planning more consistent;
  - Make cost control easy; and
  - Produce the same consistent product.

Standardized Recipes

- If a school is standardizing a recipe, or modifying an existing recipe, detailed records must be kept. The following information must be included on the form:
  - Yield: Include serving size and number of servings.
  - All ingredients: Provide as much information as possible for each ingredient. Include the form such as fresh, frozen, or canned; packing medium such as canned in juice or light syrup, frozen with added sugar, or plain; fat content such as 20 percent fat ground beef or ground pork, no more than 30 percent fat.
  - Correct measures, weights, and/or package size.
  - Preparation procedures.

Standardized Recipes

- New and improved USDA Standardized Recipes on What's Cooking? USDA Mixing Bowl. These recipes provide Child Nutrition Program operators exciting, new, nourishing, and wholesome dishes that meet the current meal pattern requirements. These custom-made recipes have been standardized to provide updated crediting information, including the vegetable subgroups. They also provide recipes that include beans and legumes, whole grains, and dark green and red/orange vegetables.

QUICK NOTE-Administrative Review

- We ask you to select a week from the month of review
- We also need nutritional info for days we are conducting OUR on site reviews
- Try to, if you can, to repeat the week from month of review for the same week we are there.
- Usually don't need milk or fresh, frozen or canned fruits or veggies:
  - Unless in a salad/recipe
  - May need romaine salad info
- We ask for all the nutritional info for that week
  - CN, PFS, Standardized Recipes
  - For M/MA; Grains, Combination Foods

Putting it all together for a review

- Separate breakfast from lunch, if file folders or 3 ring binder
- Separate each day
- If you serve daily items (that don't vary) you need only give us this information one time
- If you repeat certain grains throughout the week, you can give us those separately, too
- Generally we don't need milk, fresh/frozen/canned fruits and veggies unless requested
- You must also give us the info for the days we are on-site, which is why I suggest you try to repeat the week of review into the week we are there!

Resources: Admin Handbook pg. C-34

Menu Planning Resources

ISBE Meal Pattern and Nutrition Standards Website:
https://www.isbe.net/Pages/Nutrition-Standards.aspx

USDA Offer Versus Serve Guidance Document:
https://www.fns.usda.gov/updated-offer-vs-serve-guidance-nslp-and-sbp-beginning-sy2015-16

USDA Recipes:
http://nfsmi.org/ResourceOverview.aspx?ID=115

USDA What Cooking, Mixing Bowl:
https://whatscooking.fns.usda.gov/

USDA Food Buying Guide:
https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs

USDA Food Buying Guide Calculator:
http://fbg.nfsmi.org/(X(1)S(32l4ya25niyscoawbzdw00ol))/default.aspx?AspxAutoDetectCookieSupport=1

Menu Board/ Signage Resources:
https://www.isbe.net/Pages/MenuBoardSinageResources.aspx

Production records:
https://www.isbe.net/Pages/Nutrition-Standards.aspx

CN Label Verification Report:
https://fns-prod.azureedge.net/sites/default/files/cn/cnl_labelreport.pdf

CN Manufacturers Report:
https://fns-prod.azureedge.net/sites/default/files/cn/cnl_manufacturers.pdf

CN labels:
https://www.fns.usda.gov/cnlabeling/general-background

Leftovers & Share tables

- Schools should plan and prepare meals with the goal of serving one reimbursable lunch, and if applicable one reimbursable breakfast, per child per day. However, with fluctuations in attendance and participation, leftovers are likely. If a school has leftovers on a frequent basis, menu planning and production practices should be adjusted to reduce leftovers. All alternatives permitted by program regulations and State and local health and sanitation codes should be exhausted before discarding food.

Leftovers & Share tables

- Options MAY include:
  - Using leftovers in subsequent meal periods
  - Offering "Share Tables"
    - "Share tables" are tables or stations where children may return unopened/whole food or beverage items they choose not to eat, if it is in compliance with local and State health and food safety codes.
    - These food and beverage items are then available to other children at no cost who may want additional servings.
    - Food or beverage items left on the share table may be served and claimed for reimbursement during another meal service (i.e., during an afterschool program when leftover from a school lunch).

Share Tables

- Offering "Share Tables"
  - When the milk carton is unopened and the proper temperature is maintained and other meal components that were served may be for reservice if such a practice is permitted under local and State health and food safety codes.
  - Food or beverage items should only be reused in situations where it is necessary to prevent food waste.
  - Operators choosing to use share tables must follow the food safety requirements outlined in 7 CFR 210.13, 220.7, 226.20(l), and 225.16(a), respectively.

Share Tables

- Offering “Share Tables”
  - CNP operators must be aware of all applicable local and State health and food safety codes to ensure their use of share tables does not violate any of those codes.
  - It is important to keep in mind that local and State health and food safety codes may be more restrictive than the FNS requirements, or may place specific limitations on which food or beverage items may be reused.
  - To ensure compliance with food safety requirements, CNP operators should discuss plans for a share table with their local health department and State agency prior to implementation.
  - Further, schools must ensure that their policies for saving and sharing food or beverage items are consistent Miscellaneous Regulations J-9 with the LEA’s Hazard Analysis and Critical Control Point (HACCP) plan.

Leftovers

- Offering Leftovers:
  - when it is not feasible to reuse leftovers, excess food may be donated to a nonprofit organization, such as a community food bank or homeless shelter or other non-profit charitable organization which is exempt from tax under section 501(c)(3) of the Internal Revenue Code of 1986 (26 U.S.C. 501 (c)(3), e.g. soup kitchens or homeless shelters.
  - This is called gleaning. The cost of such donated food is an allowable operating cost of the school foods service account.
  - If schools choose to donate leftovers, documentation of the quantity and costs of the foods that were donated, as well as the name(s) of the receiving organization(s) must be kept, and ensure local health department rules and regulations

Leftovers & Share Tables

- More resources available in the Administrative Handbook (pg. J 8-9) on the ISBE Website.

- https://www.isbe.net/Documents/admin-handbook.pdf

Questions

THANK YOU!

Contact Us

Nutrition Programs

Illinois State Board of Education

100 North First Street, W-270

Springfield, IL 62777-0001

Telephone: 800/545-7892 (in IL only) or 217/782-2491

Fax: 217/524-6124

Email: cnp@isbe.net

Website: www.isbe.net/nutrition

____