

To: Dr. Thomas L. Richey

From: Sabrina Jewell, Director
Child Nutrition

Date: January 16, 2013

Subject: Annual assessment and evaluation of school nutrition in district

The purpose of this memo is to submit the annual assessment and evaluation of school nutrition in district in accordance with KRS 158.856.

The Henderson County Child Nutrition Department is in compliance with all state and federal regulations. See attached documents. Also attached are the regulations comparison charts as issued in the USDA Final Rule of the Nutrition Standards in the National School Lunch and School Breakfast Programs.

The Henderson County Child Nutrition Department does not hold any contracts with fast food or commercial vendors.

The Henderson County Child Nutrition Department has reviewed the access of foods and beverages sold outside of the National School Lunch and School Breakfast Programs in the schools. Per our Board Policy 07.111: "No school may sell competitive foods or beverages, whether from vending machines, school stores or canteens, classrooms, teacher or parent groups, from the time of arrival of the first student at the school building until thirty (30) minutes after the last school lunch period. At the elementary school level during the school day, only school-day approved beverages shall be available in vending machines, school stores or canteens or as fundraisers that involve sale of

beverages by students, teachers, or groups.” Vending machines are not available to students until 30 minutes after the last lunch period or until after the school day has ended.

Ala Carte sales in the cafeterias are compliant with all regulations.

Monthly menus which include nutritional values are posted on the district website and available daily in the cafeterias. Additionally, elementary schools send menus home with students.

Recommendations for improving the school nutrition environment are as follows:

1. Maintain compliance with federal regulations.
2. Continue to develop student advisory groups within the schools to increase participation.
3. Replace aging equipment with more efficient items as financially feasible.

Respectfully submitted,

Sabrina Jewell
Child Nutrition Director
Henderson County Schools
1805 Second St
Henderson, KY 42420
270-831-5015

sabrina.jewell@henderson.kyschools.us



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James R. Comer, Commissioner
111 Corporate Drive
Frankfort, KY 40601



Phone: (502) 573-0450
Fax: (502) 573-0046
E-mail: james.comer@ky.gov

Kentucky Department of Agriculture

December 26, 2012

Ms. Sabrina Jewell, Food Service Director
Henderson County Board of Education
1805 Second Street
Henderson, Kentucky 42420

Dear Ms. Jewell

On December 3, 2012, Jesse Frye, Agriculture Inspector, Department of Agriculture, Division of Food Distribution, conducted a review of the Commodity Food Program at the Henderson County Board of Education and the following school within your district:

North Middle School

The scope of these reviews involved: an examination of all agreements and contracts, local compliance reviews, receipt of donated foods, processing, knowledge of WEBSCM, FFAVORS/DOD (Fresh Fruits and Vegetables Program), training, storage facilities and storage practices, receipt of donated foods and other records.

The results of these reviews are detailed in the enclosed reports. You will note there were no discrepancies identified or further action needed at either of the review sites. These reviews are considered closed.

We want to thank you Ms. Sabrina Jewell, Ms. Debbie Walker and all the Food Service staff for helping make these reviews a success. If this office may be of further assistance to you, or if you should have any questions, please contact Jesse Frye at 502-382-7458 or Steve Castanis at 502-573-0433.

Sincerely,

Steve Castanis, Branch Manager
Division of Food Distribution

SC/lg
Enclosures



ADMINISTRATIVE REVIEW REPORT OF FINDINGS

REVIEW SITE: Henderson County Board of Education

REVIEW CODE: 051101000

REVIEW DATE: December 3, 2012

PERSON INTERVIEWED: Sabrina Jewell, Food Service Director

AGREEMENTS, CONTRACTS AND RECORDS

Observations:

The Permanent Agreement between the State Agency and the Henderson County Board of Education is on file.

All updated attachments are being maintained with the Permanent Agreement.

Records required by FNS are being held for three years plus the current year.

The Henderson County School district is not utilizing the services of a commercial food management system.

Ms. Sabrina Jewell, Food Service Director is aware of the proper procedures to order commodity foods using the "**Product Catalog**" located within WBSCM.

Ms. Jewell is aware of how to track entitlement/bonus dollars through the "**Reports**" section of WBSCM.

Ms. Jewell has signed the FFAVORS/DOD participation agreement between the State Agency and the Henderson County School District and has not spent all of their remaining entitlement.

All Policy and Information Memorandums were found to be current and on file. Any and all new USDA commodity information is forwarded to Ms. Debbie Walker and all Cafeteria Managers as needed.

Ms. Jewell holds meetings with Ms. Walker and all managers at least once a month. Commodity updates are discussed as they become available

Ms. Jewell is well aware of all the information available to her on the Food Distribution website.

PROCESSING

Observation:

At this time Ms. Jewell is having commodities processed by JTM, Jenni-O, Advanced, Pilgrim's Pride and Smuckers, she is aware of the various end-products available to the district's school lunch program.

Cont...

STORAGE

Observations:

Donated foods are not being stored at any facility other than the state contracted distributor Clark Restaurant Services (CRS) Region 7.

During the summer, any remaining donated foods are being stored in the schools. Cooler and freezer space is utilized for storage of any remaining commodity products including perishables to help prevent loss. Freezer/cooler temperatures are monitored and recorded by food service personnel. Custodians and the summer feeding staff monitors storage areas during the summer months including weekends and holidays.

RECORDS

Observations:

The Local Compliance Reviews will be completed in a timely manner discrepancies will be noted at that time.

Ms. Jewell is keeping accurate records of foods stored at distributor's warehouse-CRS. All KY-FD-3 Forms have been completed properly and promptly sent to CRS for request of commodities within a timely manner.

Ms. Walker is notified of all upcoming commodity shipments by Ms. Jewell prior to delivery. All discrepancies in shipment are to be noted by the recipient on distributor's invoice. Ms. Debbie Walker, Lunchroom Manager will contact Ms. Jewell if a discrepancy occurs.

Ms. Jewell is aware of required procedures regarding the district's role in case of disaster.

Ms. Jewell will inform school personnel of any/all holds, food alerts or recalls. There have been recalls noted for this school year.

This district is maintaining written procedures of their district's policy regarding integrated pest management through Terminex, monthly.

RECEIPT OF DONATED FOODS

Observation:

Commodity foods allocated to Henderson County Schools have been received and are in storage at the state contracted distributor. There have been no delivery issues with the distributor, CRS-Region 7.

ADMINISTRATIVE REVIEW REPORT OF FINDINGS

REVIEW SITE: North Middle School

REVIEW CODE: 051101009

REVIEW DATE: December 3, 2012

PERSON INTERVIEWED: Ms. Debbie Walker, Lunchroom Manager
Ms. Sabrina Jewell, Food Service Director

STORAGE FACILITIES

Observations:

Adequate dry, freezer and cooler storage is available.

Foods are stored on pallets and/or shelves.

Ventilation and air circulation is adequate.

STORAGE PRACTICES

Observations:

Most recent Health Department Inspection is on file. No discrepancies were noted regarding USDA donated foods. This site received a rating of 98% on September 12, 2012

All storage areas are clean and orderly.

Chemicals and non-food items are stored apart from foods.

There are safeguards against theft.

Measures are taken to prevent insect and rodent infestation. Terminex treats or inspects on a monthly basis. There is no evidence of insect/rodent activity.

All storage areas contain accurate thermometers.

Internal thermometers are in place for freezer and cooler storage areas. All temperatures are in acceptable ranges.

Temperature recording charts are maintained for all food storage areas. Temperatures are checked and recorded Monday through Friday.

Cont...

TRAINING

Observation:

Ms. Debie Walker, Lunchroom Manager, and food service staff receive training and updated information from Ms. Sabrina Jewell, Food Service Director. Meetings are scheduled every month.

RECEIPT OF DONATED FOOD

Observations:

Ms. Walker receives copies of KY-FD-3 forms prior to delivery of USDA foods.

All copies of KY-FD-3 forms are on file.

Ms. Walker is the designated person in charge of receiving USDA shipments.

USDA shipments are verified for accuracy at time of delivery. Ms. Walker is inspecting the condition and quality of food products.

If discrepancies in shipment occur, Ms. Walker notes same on distributor's invoice and contacts Ms. Jewell.

Food recalls have affected this school site for this current school year.

Ms. Walker and the food service staff are aware of proper procedures to follow should a food recall occur.

Staff knows how to properly dispose of out-of-condition foods.

RECORDS

Observation:

All records are on file for three years plus the current year.



KENTUCKY DEPARTMENT OF EDUCATION

CAPITAL PLAZA TOWER • 500 MERO STREET • FRANKFORT, KENTUCKY 40601

MEMORANDUM

To: Sabrina Jewell, Child Nutrition Director

From: Deanna Tackett, Director
Division of School and Community Nutrition

Date: October 15, 2012

Subject: Henderson County Board of Education
051-V09-999-SU

Jennifer Langfels and Cathy Gallagher conducted a review of the Summer Feeding Program on August 31st, 2012. This review is a requirement of 7 CFR Part 225 and designed to ascertain compliance with those regulations and any applicable state and federal policies.

Your response to the administrative review of the Summer Food Service Program was accepted and is **officially closed**. Through August 2012, your program has received \$76,504.00 in federal reimbursement for meals served to eligible children and for administrative cost incurred.

Thank you for the cooperation extended to Jennifer and Cathy during this review. If you have any questions, please feel free to call me or Sue Bartenfield at (502) 564-5625.

cc: Review File

DT/lzh

James R. Comer, Commissioner
111 Corporate Drive
Frankfort, KY 40601



Phone: (502) 573-0450
Fax: (502) 573-0046
E-mail: james.comer@ky.gov

Kentucky Department of Agriculture

December 26, 2012

Ms. Sabrina Jewell, Food Service Director
Henderson County Board of Education
1805 Second Street
Henderson, Kentucky 42420

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The results of these reviews are detailed in the enclosed reports. You will note there were no discrepancies identified or further action needed at either of the review sites. These reviews are considered closed.

We want to thank you Ms. Sabrina Jewell, Ms. Debbie Walker and all the Food Service staff for helping make these reviews a success. If this office may be of further assistance to you, or if you should have any questions, please contact Jesse Frye at 502-382-7458 or Steve Castanis at 502-573-0433.

Sincerely,

A handwritten signature in black ink, appearing to read "Steve Castanis".

Steve Castanis, Branch Manager
Division of Food Distribution

SC/lg
Enclosures



Attestation of Compliance with Meal Pattern Requirements

I, Sabrina Jewell, as the duly authorized representative of Henderson, do hereby attest that the aforementioned SFA and all schools under its jurisdiction operating the National School Lunch Program authorized under the Richard B. Russell National School Lunch Act (42 U.S.C. 1751 et seq), and/or the School Breakfast Program authorized under the Child Nutrition Act of 1966 (42 U.S.C. 1773), are in compliance with the meal pattern requirements in effect for School Year 2012-2013, as set forth in 7 CFR Part 210.10 and 220.23, as applicable. In addition, for School Year 2012-2013, Henderson attests that:

- Documentation submitted for certification is representative of the ongoing meal service within the SFA;
- The minimum required food quantities for all meal components are available to students in every serving line;
- All labels and/or manufacturer specifications for food products and ingredients used to prepare school meals indicate zero grams of trans fat per serving;
- The minimum calories required for breakfasts served under the Food Based Menu Planning option are offered and available to every student, as applicable; and
- All Pre – K meals are compliant with the current meal patterns for the age/grade group being served, as applicable.

I certify that this attestation is true and correct, and therefore, I believe Henderson is eligible for the performance-based reimbursement.

I understand that if the State agency determines the SFA to be noncompliant with one or more of the requirements set forth in this attestation statement, fiscal action will include, deactivating the performance-based reimbursement, disallowance of meals, and/or withholding of payment. In addition, I understand that an attestation of compliance must be submitted annually to the State agency prior to July 1 of each year through the School Year beginning July 1, 2014, to attest full compliance with the subsequent year meal pattern requirements.

School Food Authority

Submitted By:

Sabrina Jewell
Director
11/30/2012

State Agency

Received By:

Amanda Allen
Program Administrator
12/06/2012

District	Menu Name	Week of	Meal Session	Grade Range	Menu Status
Henderson	10175 9-12	10/21/2012 - 10/27/2012	Lunch	Grades 9 - 12	Approved

Weekly Component Statistics

Weekly Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Avg. Calories	Avg. % Sat. Fat	Sodium Avg.
Regulation Minimum	5 cups	5 cups	10 - 12 oz servings	10 - 12 oz servings	5 cups	750 - 850 kcal	< 10%	
Menu Actuals	25.75 cups	20.25 cups	10 - 12 oz servings	10 - 10.5 oz servings	5 cups	808 kcal	6.61%	
Regulation Met?	Yes	Yes	Yes	Yes	Yes	Yes	Yes	

Weekly Subgroups of Vegetables Served

	Dark Green	Red/Orange	Beans/Peas	Starchy	Other Vegetable	Additional Veg. to Reach Total
Weekly Regulations	1/2 cup	1 1/4 cups	1/2 cup	1/2 cup	3/4 cup	
Menu Actuals	6.25 cups	6.25 cups	2 cups	2 cups	6.5 cups	
Regulation Met?	Yes	Yes	Yes	Yes	Yes	

Weekly Whole Grains, Juice, Desert, Milk Served

Regulation	Menu Actuals	Regulation Met?
1/2 of Grains Servings must be Whole Grains	60%	Yes
Fruit Juice cannot be more than 1/2 of all Fruit served	39%	Yes
Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
Only 2oz of all Grains served may be a dessert	0 oz	Yes
A variety of milk types are served	Served	Yes
Cannot serve Low-fat (1%), flavored	Not Served	Yes
Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

NOTE: The information, layouts, methods and other subject matter ("Proprietary Material") in this report are confidential and proprietary to inTEAM Associates, LLC and may not be disclosed, delivered or distributed to any person other than Henderson or to a federal, state or local authority in connection with reviews required by applicable law ("Government Review"). In consideration of its disclosure or delivery to any person, such person agrees not to reproduce, revise, redistribute, reverse engineer or otherwise exploit any such Proprietary Material, except for and to the limited extent required to conduct such Government Review.



Username: sjewell Role: DA
 Date: December 20, 2012 Date: Henderson (Department of Education) Switch Logout

Home Data Reports Menu Users
 Collection Compliance

[Menu Plan Compliance](#) [Quick Reference Guide](#)

10175 9-12 - Grades 9 - 12

[Fraction to Decimal Guide](#)

Menu	10175 9-12 Edit
Week Of	10/21/2012 - 10/27/2012
Meal Session	Lunch
Status	Approved
Back View Report View Production Record	

Submission History

Action	User	Date	Notes
Approved	sjewell	12/06/2012 07:43 AM	Good job. You will want to enter the rest of your cycle menus into the software program to check for compliance. We will be visiting some districts this spring to check for compliance. If your district is selected, we may not come to check the week that has been approved. If that menu is not compliant, the 6 cents will be turned off district wide. That would be terrible.
Submitted for Approval	sjewell	12/04/2012 05:48 PM	Merged chef salads/salad bars into menus. Renamed menus. Re-submitting for approval.
Rejected	sjewell	12/04/2012 11:34 AM	I'm going to have to send your lunches back to you. You'll need to essentially merge your menus. The salad bar needs to be on the same menu as the other items. So you'll have 1 lunch menu for middle school that includes the salad bar and all the other choices; you'll have 1 lunch menu for the high school that includes the salad bar and other choices and you'll have one elementary lunch menu that includes the chef salad as an option.
Submitted for Approval	sjewell	11/30/2012 04:56 PM	Submitting for approval

Daily Menu

Sun - 10/21 **Mon - 10/22** Tues - 10/23 Wed - 10/24 Thur - 10/25 Fri - 10/26 Sat - 10/27

Total Feeding Figure 860

Meal Component	Recipe Name or Combo Name	Menu Item	Recipe # or Product Name and Code	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 serving)	Saturated Fat (1 serving)
Recipe - Entree	Breaded Chicken on Wheat Bun	Breaded Chicken on Wheat Bun	NK 000314	Local	600			328	3.16
Meat/Meat Alternate	Breaded Chicken on Wheat Bun	Breaded Chicken	Pilgrim's Pride/CRS 24479	Vendor	600	2	oz eq.		
Whole Grains	Breaded Chicken on Wheat Bun	WG Bun	Sara Lee 41504	Vendor	600	2	oz eq.		
Recipe - Entree	Corn Dog	Corn Dog	Foster Farms 96101	Vendor	288			270	4
Grains	Corn Dog	Breading	Foster Farms 96101	Vendor	288	2	oz eq.		
Meat/Meat Alternate	Corn Dog	Hot dog	Foster Farms 96101	Vendor	288	2	oz eq.		
Recipe - Entree	Bologna & Cheese Deli	Bologna & Cheese Deli	NK 00655	Local	60			289	3.74
Whole Grains	Bologna & Cheese Deli	WG Bread	Sara Lee 5518	Vendor	60	2	oz eq.		
Meat/Meat Alternate	Bologna & Cheese Deli	Bologna 1.5 oz/cheese .5oz	CRS 16699/LCL46135	Vendor	60	2	oz eq.		
Recipe - Entree	PBJ	PBJ 4.8oz Wheat	Smucker's Uncrustable	Vendor	50			570	0
Grains	PBJ	Wheat Bread	Smuckers	Vendor	50	2	oz eq.		
Meat/Meat Alternate	PBJ	Peanut Butter 2 TBS	Smucker's Uncrustable	Vendor	50	2	oz eq.		
Fruit		Orange Wedges	Piazza 08135	Vendor	400	0.5	cup	45	0
Fruit		Grapes	Piazza 08098	Vendor	400	0.5	cup	31	0.05
Fruit		Apple 126ct	Piazza 08014	Vendor	100	1	cup	110	0
Fruit		Orange	Piazza 08315	Vendor	50	0.5	cup	45	0
Fruit		Banana whole	Piazza 8044	Vendor	100	0.5	cup	89	0.11
Fruit Juice		Orange Juice 8 oz	prairie farms	Vendor	300	1	cup	93	0
Fruit Juice		Apple Juice 8 oz	prairie farms	Vendor	200	1	cup	110	0
Recipe	Garden Salad	Garden Salad 1 cup	NK 000139	Local	500			23	0.05
Vegetable Dark Green	Garden Salad	Romaine/Spinach	Piazza 1615/0130	Vendor	500	0.5	cup		
Vegetable Red/Orange	Garden Salad	Tomatoes, chopped	Piazza 3040	Vendor	500	0.25	cup		

Vegetable Beans/Pas		Pinto, 1/2 cup	CRS 141843	Local	200	0.5	cup	100	0
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 6926	Vendor	500	1	cup	110	0
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	360	1	cup	100	0
Recipe - Entree	Hamburger/WG Bun 9-12	Hamburger/WG Bun 9-12	NK 000161	Local	100			283	5.26
Whole Grains	Hamburger/WG Bun 9-12	WG Bun	Sara Lee 41054	Vendor	100	2	oz eq.		
Meat/Meat Alternate	Hamburger/WG Bun 9-12	Beef Patty 2.4 oz	Advance Pierre 155-525-0	Vendor	100	2	oz eq.		
Recipe - Entree	Salad Bar Monday/Thursday	Salad Bar Monday/Thursday	HC 16	Local	100			458	4.36
Meat/Meat Alternate	Salad Bar Monday/Thursday	Chicken	CRS 24482	Vendor	100	1	oz eq.		
Meat/Meat Alternate	Salad Bar Monday/Thursday	Shredded Cheese	LOL46135	Vendor	100	0.5	oz eq.		
Vegetable Dark Green	Salad Bar Monday/Thursday	Remains/Spinach/Broccoli	Piazza 01815/8130/8128	Vendor	100	1	cup		
Vegetable Red/Orange	Salad Bar Monday/Thursday	Carrots/Tomatoes	Piazza 5016/3040	Vendor	100	1	cup		
Vegetable Beans/Pas	Salad Bar Monday/Thursday	Black Beans	CRS 141740	Local	100	0.5	cup		
Vegetable Other	Salad Bar Monday/Thursday	Cucumber/Green Pepper/Caviflower/Celery	Piazza 0872/5050/0859/0718	Vendor	100	1	cup		
Whole Grains	Salad Bar Monday/Thursday	Wheat Crackers	CRS 114378	Vendor	100	1	oz eq.		
Grains	Salad Bar Monday/Thursday	Croutons	CRS 132034	Vendor	100	1	oz eq.		
Meat/Meat Alternate	Salad Bar Monday/Thursday	Cottage Cheese	Prairie Farms	Vendor	100	1	oz eq.		
Condiments		Fat Free Ranch	CRS 133339	Vendor	75	0	oz eq.	35	0
Condiments		Honey Mustard	CRS 117505	Vendor	50	0	oz eq.	133	1.6
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered				1.25	cup		
Vegetable Juice		Vegetable Juice Maximum Offered					cup		
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				5	cup		
Fruit Juice		Fruit Juice Maximum Offered				2	cup		

Daily Minimum for Meal Component/Daily Nutrient Statistics

The Daily Minimum for Meal Component chart identifies the minimum amount of each of the five meal components served within the daily menu in the menu actuals row.

	Fruit	Vegetable	Meat/Meat Alternate	Grain	Milk	Calories	% Saturated Fat	Sodium
Regulation Minimum	1 cup	1 cup	2 oz	2 oz	1 cup			
Menu Actuals	5 cups	1.25 cups	2 oz	2 oz	1 cup	731 kcal	6.27%	1333 mg
Regulation Met?	Yes	Yes	Yes	Yes	Yes			

Weekly Nutrient Statistics

	Avg. Calories	Avg. % Saturated Fat	Sodium Average
Regulation Minimum	750 - 850 kcal	< 10%	
Menu Actuals	808 kcal	6.61%	
Regulation Met?	Yes	Yes	

Weekly Components Statistics

	Fruit	Vegetable	Meat/Meat Alternate	Grains	Milk
Weekly Regulations	5 cups	5 cups	10 - 12 oz servings	10 - 12 oz servings	5 cups
Menu Actuals	25.75 cups	20.25 cups	10 - 12 oz servings	10 - 10.5 oz servings	5 cups
Regulation Met?	Yes	Yes	Yes	Yes	Yes

Weekly Subgroups of Vegetables Served

	Dark Green	Red/Orange	Beans/Pas	Starchy	Other	Additional Veg to Reach Total
Weekly Regulations	1/2 cup	1 1/4 cups	1/2 cup	1/2 cup	3/4 cup	
Menu Actuals	6.25 cups	6.25 cups	2 cups	2 cups	0.5 cups	
Regulation Met?	Yes	Yes	Yes	Yes	Yes	

Weekly Whole Grains, Juice, Dessert, Milk Served

	Regulation	Menu Actuals	Regulation Met?
Whole Grains	1/2 of Grains Servings must be Whole Grains	60%	Yes
Fruit Juice	Fruit Juice cannot be more than 1/2 of all Fruit served	39%	Yes
Vegetable Juice	Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
Dessert	Only 2oz of all Grains served may be a dessert	0 oz	Yes
Milk	A variety of milk types are served	Served	Yes
Milk	Cannot serve Low-fat (1%), flavored	Not Served	Yes
Milk	Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

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InTEAM

District	Menu Name	Week of	Meal Session	Grade Range	Menu Status
Henderson	10175 6-8	10/21/2012 - 10/27/2012	Lunch	Grades 6 - 8	Approved

Weekly Component Statistics

Weekly Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Avg. Calories	Avg. % Sat. Fat	Sodium Avg.
Regulation Minimum	2 1/2 cups	3 3/4 cups	9 - 10 oz servings	8 - 10 oz servings	5 cups	600 - 700 kcal	< 10%	
Menu Actuals	17.5 cups	19.875 cups	9 - 10 oz servings	8 - 10 oz servings	5 cups	670 kcal	4.82%	
Regulation Met?	Yes	Yes	Yes	Yes	Yes	Yes	Yes	

Weekly Subgroups of Vegetables Served

	Dark Green	Red/Orange	Beans/Peas	Starchy	Other Vegetable	Additional Veg. to Reach Total
Weekly Regulations	1/2 cup	3/4 cup	1/2 cup	1/2 cup	1/2 cup	
Menu Actuals	6.5 cups	6 cups	2 cups	2 cups	6.25 cups	
Regulation Met?	Yes	Yes	Yes	Yes	Yes	

Weekly Whole Grains, Juice, Desert, Milk Served

Regulation	Menu Actuals	Regulation Met?
1/2 of Grains Servings must be Whole Grains	53%	Yes
Fruit Juice cannot be more than 1/2 of all Fruit served	29%	Yes
Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
Only 2oz of all Grains served may be a dessert	0 oz	Yes
A variety of milk types are served	Served	Yes
Cannot serve Low-fat (1%), flavored	Not Served	Yes
Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

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Username: sjewell Role: DA
 Date: December 28, 2012 Date: Henderson (Department of Education) Switch Logout

Home Data Collection Reports Menu Compliance Users

Menu Plan Compliance Quick Reference Guide

10175 6-8 - Grades 6 - 8

Fraction to Decimal Guide

Menu	10175 6-8 Edit	
Week Of	10/21/2012 - 10/27/2012	
Meal Session	Lunch	
Status	Approved	
Back	View Report	View Production Record

Submission History

Action	User	Date	Notes
Approved	sjewell	12/06/2012 07:41 AM	Thanks, good job
Submitted for Approval	sjewell	12/04/2012 05:48 PM	Merged chef salads/salad bars into menus. Renamed menus. Re-submitting for approval.
Rejected	sjewell	12/04/2012 11:34 AM	I'm going to have to send your lunches back to you. You'll need to essentially merge your menus. The salad bar needs to be on the same menu as the other items. So you'll have 1 lunch menu for middle school that includes the salad bar and all the other choices; you'll have 1 lunch menu for the high school that includes the salad bar and other choices and you'll have one elementary lunch menu that includes the chef salad as an option.
Submitted for Approval	sjewell	11/30/2012 04:56 PM	Submitting for approval

Daily Menu

Sun - 10/21 Mon - 10/22 Tues - 10/23 Wed - 10/24 Thur - 10/25 Fri - 10/26 Sat - 10/27

Total Feeding Figure 2756

Meal Component	Recipe Name or Combo Name	Menu Item	Recipe # or Product Name and Code	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 serving)	Saturated Fat (1 serving)
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 6026	Vendor	2000	1	cup	110	0
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	758	1	cup	100	0
Recipe - Entree	Crispito	Crispito	Tyson/CRS 19660	Vendor	2000			95	1.26
Meat/Meat Alternate	Crispito	Chicken Chilli	Tyson/CRS 19660	Vendor	2000	1.5	oz eq.		
Grains	Crispito	Tortilla	Tyson/CRS 19660	Vendor	2000	2	oz eq.		
Condiments		Cheese Sauce	CRS 135626	Vendor	2000	0	oz eq.	32	0.5
Fruit		Mandarin Orange	CRS 123739	Vendor	1800	0.5	cup	60	0
Recipe	Tossed Salad	Tossed Salad	NK 000139	Local	1200			40	0.12
Vegetable Dark Green	Tossed Salad	Romaine 1 c	Piazza 01615	Local	1200	0.5	cup		
Vegetable Red/Orange	Tossed Salad	Tomato, cherry	Piazza 03040	Local	1200	0.25	cup		
Recipe	Refried Beans	Refried Beans	NK 000652	Local	800			114	0.47
Vegetable Beans/Peas	Refried Beans	Refried Beans	CRS 141984	Local	800	0.5	cup		
Vegetable Red/Orange	Refried Beans	Salsa	CRS 135738	Local	800	0.125	cup		
Recipe - Entree	Ham & Cheese Deli	Ham & Cheese Deli	NK 000653	Local	358			231	2.78
Meat/Meat Alternate	Ham & Cheese Deli	Ham 1.5 oz/cheese .5 oz	CRS 20492/LOL 48135	Local	358	2	oz eq.		
Whole Grains	Ham & Cheese Deli	WG Bread	Sara Lee 5518	Local	358	2	oz eq.		
Recipe - Entree	PBJ	PBJ 4.8oz Wheat	Smucker's Uncrustable	Vendor	400			670	0
Meat/Meat Alternate	PBJ	Peanut Butter 2 TBS	Smucker's Uncrustable	Vendor	400	2	oz eq.		
Grains	PBJ	Wheat Bread	Smuckers	Vendor	400	2	oz eq.		
Fruit Juice		Orange Juice 8 oz	prairie farms 1968	Vendor	1000	1	cup	110	0
Fruit		Apple slices	Piazza 08014	Vendor	1200	0.5	cup	52	0.01
Fruit Juice		Apple Juice 8 oz	prairie farms 21709	Vendor	1000	1	cup	110	0
Condiments		Fat Free Ranch Dressing	CRS 133369	Local	1200	0	oz eq.	30	0
Recipe - Entree	Salad Bar Monday/Thursday	Salad Bar Monday/Thursday	HC 16	Local	100			458	4.38
Meat/Meat Alternate	Salad Bar Monday/Thursday	Chicken	CRS 24482	Vendor	100	1	oz eq.		
Meat/Meat Alternate	Salad Bar Monday/Thursday	Shredded Cheese	LOLA6135	Vendor	100	0.5	oz eq.		

Vegetable Dark Green	Salad Bar Monday/Thursday	Romaine/Spinach/Broccoli	Piazza 01615/0130/0126	Vendor	100	1	cup		
Vegetable Red/Orange	Salad Bar Monday/Thursday	Cerrots/Tomatoes	Piazza 5016/3040	Vendor	100	1	cup		
Vegetable Beans/Peas	Salad Bar Monday/Thursday	Black Beans	CRS 141740	Local	100	0.5	cup		
Vegetable Other	Salad Bar Monday/Thursday	Cucumber/Green Pepper/Cauliflower/Celery	Piazza 0872/5050/0859/0718	Vendor	100	1	cup		
Whole Grains	Salad Bar Monday/Thursday	Wheat Crackers	CRS 114378	Vendor	100	1	oz eq.		
Grains	Salad Bar Monday/Thursday	Croutons	CRS 132034	Vendor	100	1	oz eq.		
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered				4.875	cup		
Vegetable Juice		Vegetable Juice Maximum Offered					cup		
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				2	cup		
Fruit Juice		Fruit Juice Maximum Offered				1	cup		

Daily Minimum for Meal Component/Daily Nutrient Statistics

The Daily Minimum for Meal Component chart identifies the minimum amount of each of the five meal components served within the daily menu in the menu actuals row.

	Fruit	Vegetable	Meat/Meal Alternate	Grain	Milk	Calories	% Saturated Fat	Sodium
Regulation Minimum	1/2 cup	3/4 cup	1 oz	1 oz	1 cup			
Menu Actuals	2 cups	4.875 cups	1.5 oz	2 oz	1 cup	547 kcal	3.27%	906 mg
Regulation Met?	Yes	Yes	Yes	Yes	Yes			

Weekly Nutrient Statistics

	Avg. Calories	Avg. % Saturated Fat	Sodium Average
Regulation Minimum	600 - 700 kcal	< 10%	
Menu Actuals	670 kcal	4.82%	
Regulation Met?	Yes	Yes	

Weekly Components Statistics

	Fruit	Vegetable	Meat/Meal Alternate	Grains	Milk
Weekly Regulations	2 1/2 cups	3 3/4 cups	9 - 10 oz servings	8 - 10 oz servings	5 cups
Menu Actuals	17.5 cups	19.875 cups	9 - 10 oz servings	8 - 10 oz servings	5 cups
Regulation Met?	Yes	Yes	Yes	Yes	Yes

Weekly Subgroups of Vegetables Served

	Dark Green	Red/Orange	Beans/Peas	Starchy	Other	Additional Veg to Reach Total
Weekly Regulations	1/2 cup	3/4 cup	1/2 cup	1/2 cup	1/2 cup	
Menu Actuals	6.5 cups	8 cups	2 cups	2 cups	8.25 cups	
Regulation Met?	Yes	Yes	Yes	Yes	Yes	

Weekly Whole Grains, Juice, Dessert, Milk Served

	Regulation	Menu Actuals	Regulation Met?
Whole Grains	1/2 of Grains Servings must be Whole Grains	53%	Yes
Fruit Juice	Fruit Juice cannot be more than 1/2 of all Fruit served	20%	Yes
Vegetable Juice	Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
Dessert	Only 2oz of all Grains served may be a dessert	0 oz	Yes
Milk	A variety of milk types are served	Served	Yes
Milk	Cannot serve Low-fat (1%), flavored	Not Served	Yes
Milk	Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

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District	Menu Name	Week of	Meal Session	Grade Range	Menu Status
Henderson	10175 K-5	10/21/2012 - 10/27/2012	Lunch	Grades K - 5	Approved

Weekly Component Statistics

Weekly Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Avg. Calories	Avg. % Sat Fat	Sodium Avg
Regulation Minimum	2 1/2 cups	3 3/4 cups	8 - 10 oz servings	8 - 9 oz servings	5 cups	550 - 650 kcal	< 10%	
Menu Actuals	17.5 cups	10.125 cups	8 - 10 oz servings	8 - 9 oz servings	5 cups	616 kcal	5.91%	
Regulation Met?	Yes	Yes	Yes	Yes	Yes	Yes	Yes	

Weekly Subgroups of Vegetables Served

	Dark Green	Red/Orange	Beans/Peas	Starchy	Other Vegetable	Additional Veg. to Reach Total
Weekly Regulations	1/2 cup	3/4 cup	1/2 cup	1/2 cup	1/2 cup	
Menu Actuals	3.5 cups	2 cups	1.5 cups	1.5 cups	1.75 cups	
Regulation Met?	Yes	Yes	Yes	Yes	Yes	

Weekly Whole Grains, Juice, Desert, Milk Served

Regulation	Menu Actuals	Regulation Met?
1/2 of Grains Servings must be Whole Grains	73%	Yes
Fruit Juice cannot be more than 1/2 of all Fruit served	29%	Yes
Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
Only 2oz of all Grains served may be a dessert	0 oz	Yes
A variety of milk types are served	Served	Yes
Cannot serve Low-fat (1%), flavored	Not Served	Yes
Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

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Username: sjewell Role: DA
 Date: December 26, 2012 Date: Henderson (Department of Education) Switch Logout

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Menu Plan Compliance Quick Reference Guide

10175 K-5 - Grades K - 5

Fraction to Decimal Guide

Menu	10175 K-5 Edit
Week Of	10/21/2012 - 10/27/2012
Meal Session	Lunch
Status	Approved
Back View Report View Production Record	

Submission History

Action	User	Date	Notes
Approved	sjewell	12/06/2012 07:39 AM	Good job. Thank you for getting the salads merged.
Submitted for Approval	sjewell	12/04/2012 05:48 PM	Merged chef salads/salad bars into menus. Renamed menus. Re-submitting for approval.
Rejected	sjewell	12/04/2012 11:38 AM	Also, could you please rename your menus. They should be named according to your CNIP number and grade range. Ex. 010101 K-5. Your CNIP number is 10175. Thanks
Submitted for Approval	sjewell	11/30/2012 04:58 PM	Submitting for approval

Daily Menu

Sun - 10/21 **Mon - 10/22** Tues - 10/23 Wed - 10/24 Thur - 10/25 Fri - 10/26 Sat - 10/27

Total Feeding Figure 2975

Meal Component	Recipe Name or Combo Name	Menu Item	Recipe # or Product Name and Code	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 serving)	Saturated Fat (1 serving)	S
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 0826	Vendor	2219	1	cup	110	0	11
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	798	1	cup	100	0	11
Recipe - Entree	Crispito	Crispito	Tyson/CRS 18660	Vendor	2212			127	1.76	21
Meat/Meat Alternate	Crispito	Chicken Chili	Tyson/CRS 19660	Vendor	2212	1.5	oz eq.			
Grains	Crispito	Tortilla	Tyson/CRS 18660	Vendor	2212	1.76	oz eq.			
Fruit		Mandarin Orange	CRS 123739	Vendor	578	0.5	cup	80	0	11
Recipe	Tossed Salad	Tossed Salad	NK 000139	Local	1229			40	0.12	21
Vegetable Dark Green	Tossed Salad	Remoulade 1 c	Piazza 01815	Vendor	1229	0.5	cup			
Vegetable Red/Orange	Tossed Salad	Tomato, cherry	Piazza 03040	Local	1229	0.25	cup			
Recipe	Refried Beans	Refried Beans	NK 000652	Local	995			114	0.47	51
Vegetable Beans/Peas	Refried Beans	Refried Beans	CRS 141884	Vendor	995	0.5	cup			
Vegetable Red/Orange	Refried Beans	Salsa	CRS 135738	Vendor	995	0.125	cup			
Recipe - Entree	Ham & Cheese Deli	Ham & Cheese Deli	NK 000655	Local	194			289	3.74	71
Meat/Meat Alternate	Ham & Cheese Deli	Ham 1.5 oz/cheese .5 oz	CRS 204284/LOL 46135	Vendor	194	2	oz eq.			
Whole Grains	Ham & Cheese Deli	WG Bread	Sara Lee 5518	Vendor	194	1.5	oz eq.			
Fruit Juice		Orange Juice 8 oz	prairie farms 1988	Vendor	500	1	cup	110	0	11
Fruit Juice		Apple Juice 8 oz	prairie farms 21709	Vendor	598	1	cup	110	0	0
Fruit		Apple slices	Piazza 08014	Vendor	1200	0.5	cup	52	0.01	0.
Condiments		Fat Free Ranch Dressing	CRS 133399	Local	500	0	oz eq.	30	0	31
Recipe - Entree	Chef Salad	Chef Salad	HC 11	Local	110			386	4.25	31
Vegetable Dark Green	Chef Salad	Romaine/Spinach 1 c	Piazza 01615/6130	Vendor	110	0.5	cup			
Vegetable Red/Orange	Chef Salad	cherry tomatoes 1/4 cup	Piazza 00930	Vendor	110	0.25	cup			
Meat/Meat Alternate	Chef Salad	Chicken	CRS 24482	Vendor	110	1	oz eq.			
Meat/Meat Alternate	Chef Salad	Shredded Cheese	LOL 46135	Vendor	110	0.5	oz eq.			
Vegetable Beans/Peas	Chef Salad	Black Beans	CRS 141740	Vendor	110	0.25	cup			
Whole Grains	Chef Salad	Wheat Crackers	CRS 114378	Local	110	1.5	oz eq.			
Vegetable Other	Chef Salad	Cauliflower	Piazza 00859	Vendor	110	0.25	cup			
Condiments		Fat Free Ranch	CRS 133399	Vendor	1300	0	oz eq.	35	0	41
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered				2.625	cup			
Vegetable Juice		Vegetable Juice Maximum Offered					cup			

Fruit Incl. Juice		Fruit Including Juice Minimum Offered			2	cup		
Fruit Juice		Fruit Juice Maximum Offered			1	cup		

Daily Minimum for Meal Component/Daily Nutrient Statistics

The Daily Minimum for Meal Component chart identifies the minimum amount of each of the five meal components served within the daily menu in the menu actuals row.

	Fruit	Vegetable	Meat/Meat Alternate	Grain	Milk	Calories	% Saturated Fat	Sodium
Regulation Minimum	1/2 cup	3/4 cup	1 oz	1 oz	1 cup			
Menu Actuals	2 cups	2.625 cups	1.5 oz	1.5 oz	1 cup	387 kcal	4.47%	835 mg
Regulation Met?	Yes	Yes	Yes	Yes	Yes			

Weekly Nutrient Statistics

	Avg. Calories	Avg. % Saturated Fat	Sodium Average
Regulation Minimum	550 - 650 kcal	< 10%	
Menu Actuals	616 kcal	5.91%	
Regulation Met?	Yes	Yes	

Weekly Components Statistics

	Fruit	Vegetable	Meat/Meat Alternate	Grains	Milk
Weekly Regulations	2 1/2 cups	3 3/4 cups	8 - 10 oz servings	8 - 9 oz servings	5 cups
Menu Actuals	17.5 cups	10.125 cups	8 - 10 oz servings	8 - 9 oz servings	5 cups
Regulation Met?	Yes	Yes	Yes	Yes	Yes

Weekly Subgroups of Vegetables Served

	Dark Green	Red/Orange	Beans/Peas	Starchy	Other	Additional Veg to Reach Total
Weekly Regulations	1/2 cup	3/4 cup	1/2 cup	1/2 cup	1/2 cup	
Menu Actuals	3.5 cups	2 cups	1.5 cups	1.5 cups	1.75 cups	
Regulation Met?	Yes	Yes	Yes	Yes	Yes	

Weekly Whole Grains, Juice, Dessert, Milk Served

	Regulation	Menu Actuals	Regulation Met?
Whole Grains	1/2 of Grains Servings must be Whole Grains	73%	Yes
Fruit Juice	Fruit Juice cannot be more than 1/2 of all Fruit served	29%	Yes
Vegetable Juice	Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
Dessert	Only 2oz of all Grains served may be a dessert	0 oz	Yes
Milk	A variety of milk types are served	Served	Yes
Milk	Cannot serve Low-fat (1%), flavored	Not Served	Yes
Milk	Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

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District	Menu Name	Week of	Meal Session	Grade Range	Menu Status
Henderson	10175 9-12 Breakfast Week 3	10/21/2012 - 10/27/2012	Breakfast	Grades 9 - 12	Approved

Weekly Component Statistics

Weekly Nutrient Statistics					
	Fruit / Veg.	Grains	Milk	Avg. Calories	Avg. % Sat. Fat
Regulation Minimum	5 cups	9 - 10 oz servings	5 cups	450 - 600 kcal	< 10%
Menu Actuals	13 cups	86.25 - 87 oz servings	5 cups	770 kcal	8.9%
Regulation Met?	Yes	No	Yes	No	Yes

Weekly Juice, Milk Served

Regulation	Menu Actuals	Regulation Met?
Fruit Juice cannot be more than 1/2 of all Fruit served	38%	Yes
Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
A variety of milk types are served	Served	Yes
Cannot serve Low-fat (1%), flavored	Not Served	Yes
Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

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 Date: December 28, 2012 Date: Henderson (Department of Education) Switch Logout

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Menu Plan Compliance Quick Reference Guide

10175 9-12 Breakfast Week 3 - Grades 9 - 12

Fraction to Decimal Guide

Menu	10175 9-12 Breakfast Week 3 Edit
Week Of	10/21/2012 - 10/27/2012
Meal Session	Breakfast
Status	Approved

Back View Report View Production Record

Submission History

Action	User	Date	Notes
Approved	sjewell	12/06/2012 07:38 AM	
Submitted for Approval	sjewell	11/30/2012 04:58 PM	Submitting for approval

Daily Menu

Sun - 10/21 Mon - 10/22 Tues - 10/23 Wed - 10/24 Thur - 10/25 Fri - 10/26 Sat - 10/27

Total Feeding Figure 250

Meal Component	Recipe Name or Combo Name	Menu Item	Recipe # or Product Name and Code	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 serving)	Saturated Fat (1 serving)	S
Whole Grains		WG Trix Cereal	CRS 110178	Vendor	10	1	oz eq.	100	0	1*
Whole Grains		WG Cinnamon Toast Cereal	CRS 110181	Vendor	10	1	oz eq.	110	0	1*
Whole Grains		WG Honey Nut Cheerios Cereal	CRS 11048	Vendor	10	1	oz eq.	110	0	2*
Whole Grains		WG Lucky Charms Cereal	CRS 110538	Vendor	10	1	oz eq.	110	0	1*
Whole Grains		WG Cocoa Puffs Cereal	CRS 110340	Vendor	10	1	oz eq.	90	0	1*
Grains		Cinnamon Teddy Grahams	CRS 113578	Local	50	1	oz eq.	90	0.5	9*
Meat/Meal Alternate		Yogurt Danimals Strawberry Banana Cup	CRS 114845	Vendor	20	1	oz eq.	110	1	7*
Grains		Bagel Blueberry Lenders	CRS 10208	Vendor	20	2	oz eq.	220	0.5	3*
Grains		Bagel plain Lenders	CRS 10209	Vendor	20	2	oz eq.	170	0.5	3*
Milk Skimfat-free, flavored		fat free chocolate	prairie farms 6926	Vendor	150	1	cup	110	0	1*
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	100	1	cup	100	0	1*
Fruit Juice		Orange Juice 8 oz	prairie farms 1866	Vendor	200	1	cup	110	0	1*
Fruit		Apple 125ct	Piazza 08014	Vendor	100	1	cup	110	0	2*
Fruit		Orange Wedges	Piazza 08135	Vendor	50	0.5	cup	45	0	0
Condiments		Cream cheese, plain, .75 oz	CRS 111801	Local	20	0	oz eq.	70	4	5*
Condiments		Cream cheese, strawberry, 1 oz	CRS 111795	Vendor	20	0	oz eq.	100	6	1*
Recipe - Entree	PBJ	PBJ 2.5oz	Smuckers	Vendor	50			320	3	3*
Grains	PBJ	Wheat Bread	Smuckers	Vendor	50	2	oz eq.			
Meat/Meal Alternate	PBJ	Peanut Butter 2 TBS	Smucker's Uncrustables	Vendor	50	1	oz eq.			
Fruit		Banana whole	Piazza 8044	Vendor	75	0.5	cup	69	0.11	1
Whole Grains		WG Cinnamon Pop-Tarts	CRS 138844	Vendor	80	2	oz eq.	180	1	1*
Whole Grains		WG Strawberry Pop-Tarts	CRS 138848	Vendor	80	2	oz eq.	180	2	1*
Meat/Meal Alternate		Sausage Patty 1 oz	CRS 20751	Vendor	200	1	oz eq.	108	3.33	1*
Whole Grains		WG Biscuit 2.2oz	CRS 10050	Vendor	200	2	oz eq.	180	5	5*
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered					cup			
Vegetable Juice		Vegetable Juice Maximum Offered					cup			
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				2.5	cup			

Fruit Juice		Fruit Juice Maximum Offered			1	cup			
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Daily Minimum for Meal Component/Daily Nutrient Statistics

The Daily Minimum for Meal Component chart identifies the minimum amount of each of the five meal components served within the daily menu in the menu actuals row.

	Fruit/Vegetable	Grain	Milk	Calories	% Saturated Fat	Sodium
Regulation Minimum	1 cup	1 oz	1 cup			
Menu Actuals	2.5 cups	18 oz	1 cup	779 kcal	10.77%	1030 mg
Regulation Met?	Yes	Yes	Yes			

Weekly Nutrient Statistics

	Avg. Calories	Avg. % Saturated Fat	Sodium Average
Regulation Minimum	450 - 600 kcal	< 10%	
Menu Actuals	770 kcal	8.8%	
Regulation Met?	No	Yes	

Weekly Components Statistics

	Fruit/Vegetable	Grains	Milk
Weekly Regulations	5 cups	9 - 10 oz servings	5 cups
Menu Actuals	13 cups	86.25 - 87 oz servings	5 cups
Regulation Met?	Yes	No	Yes

Weekly Juice, Milk Served

	Regulation	Menu Actuals	Regulation Met?
Fruit Juice	Fruit Juice cannot be more than 1/2 of all Fruit served	38%	Yes
Vegetable Juice	Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
Milk	A variety of milk types are served	Served	Yes
Milk	Cannot serve Low-fat (1%), flavored	Not Served	Yes
Milk	Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

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District	Menu Name	Week of	Meal Session	Grade Range	Menu Status
Henderson	10175 6-8 Breakfast Week 3	10/21/2012 - 10/27/2012	Breakfast	Grades 6 - 8	Approved

Weekly Component Statistics

Weekly Nutrient Statistics					
	Fruit / Veg.	Grains	Milk	Avg. Calories	Avg. % Sat. Fat
Regulation Minimum	5 cups	8 - 10 oz servings	5 cups	400 - 550 kcal	< 10%
Menu Actuals	14.25 cups	66.5 - 67 oz servings	5 cups	744 kcal	6.55%
Regulation Met?	Yes	No	Yes	No	Yes

Weekly Juice, Milk Served

Regulation	Menu Actuals	Regulation Met?
Fruit Juice cannot be more than 1/2 of all Fruit served	36%	Yes
Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
A variety of milk types are served	Served	Yes
Cannot serve Low-fat (1%), flavored	Not Served	Yes
Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

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 Date: December 28, 2012 Date: Henderson (Department of Education) Switch Logout

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10175 6-8 Breakfast Week 3 - Grades 6 - 8

[Fraction to Decimal Guide](#)

Menu	10175 6-8 Breakfast Week 3 Edit
Week Of	10/21/2012 - 10/27/2012
Meal Session	Breakfast
Status	Approved
Back	View Report View Production Record

Submission History

Action	User	Date	Notes
Approved	sjewell	12/08/2012 07:35 AM	
Submitted for Approval	sjewell	11/30/2012 04:56 PM	Submitting for approval

Daily Menu

Sun - 10/21 **Mon - 10/22** Tues - 10/23 Wed - 10/24 Thur - 10/25 Fri - 10/26 Sat - 10/27

Total Feeding Figure 600

Meal Component	Recipe Name or Combo Name	Menu Item	Recipe # or Product Name and Code	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 serving)	Saturated Fat (1 serving)	S
Whole Grains		WG Trix Cereal	CRS 110178	Vendor	50	1	oz eq.	100	0	1
Whole Grains		WG Cinnamon Toast Cereal	CRS 110181	Vendor	50	1	oz eq.	110	0	1
Whole Grains		WG Honey Nut Cheerios Cereal	CRS 11048	Vendor	50	1	oz eq.	110	0	2
Whole Grains		WG Lucky Charms Cereal	CRS 110538	Vendor	50	1	oz eq.	110	0	1
Whole Grains		WG Cocoa Puffs Cereal	CRS 110340	Vendor	50	1	oz eq.	90	0	1
Grains		Cinnamon Teddy Grahams	CRS 113578	Local	100	1	oz eq.	90	0.5	9
Meat/Meal Alternate		Yogurt Danimals Strby Banana Cup	CRS 114846	Vendor	200	1	oz eq.	110	1	7
Grains		Bagel blueberry Lenders	CRS 10208	Vendor	50	2	oz eq.	220	0.5	3
Grains		Bagel plain Lenders	CRS 10209	Vendor	50	2	oz eq.	170	0.5	3
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 8928	Vendor	400	1	cup	110	0	1
Milk Low-fat (1%), unflavored		white milk	prairie farms 13671	Vendor	200	1	cup	100	0	1
Fruit Juice		Orange Juice 8 oz	prairie farms 1966	Vendor	500	1	cup	110	0	1
Fruit		Apple 125cl	Piazza 08014	Vendor	500	1	cup	110	0	2
Fruit		Orange Wedges	Piazza 08135	Vendor	200	0.5	cup	45	0	0
Condiments		Cream cheese, plain, .75 oz	CRS 111801	Local	50	0	oz eq.	70	4	5
Condiments		Cream cheese, strawberry, 1 oz	CRS 111795	Vendor	75	0	oz eq.	100	6	1
Recipe - Entree	PBJ	PBJ 2.8oz	Smuckers	Vendor	100			320	3	3
Grains	PBJ	Wheat Bread	Smuckers	Vendor	100	2	oz eq.			
Meat/Meal Alternate	PBJ	Peanut Butter 2 TBS	Smucker's Uncrustables	Vendor	100	1	oz eq.			
Whole Grains		WG French Toast Sticks	CRS 10203	Vendor	400	2	oz eq.	300	3	4
Fruit		Applesauce	CRS 122286	Vendor	400	0.5	cup	90	0	1
Whole Grains		WG Toast w/butter spray	NK 000324	Local	300	1	oz eq.	70	0.05	1
Vegetable Incl. Juice		Vegetable including Juice Minimum Offered					cup			
Vegetable Juice		Vegetable Juice Maximum Offered					cup			
Fruit Incl. Juice		Fruit including Juice Minimum Offered				3	cup			
Fruit Juice		Fruit Juice Maximum Offered				1	cup			

Daily Minimum for Meal Component/Daily Nutrient Statistics

The Daily Minimum for Meal Component chart identifies the minimum amount of each of the five meal components served within the daily menu in the menu actuals row.

	Fruit/Vegetable	Grain	Milk	Calories	% Saturated Fat	Sodium
Regulation Minimum	1 cup	1 oz	1 cup			
Menu Actuals	3 cups	15 oz	1 cup	789 kcal	4.63%	759 mg
Regulation Met?	Yes	Yes	Yes			

Weekly Nutrient Statistics

	Avg. Calories	Avg. % Saturated Fat	Sodium Average
Regulation Minimum	400 - 550 kcal	< 10%	
Menu Actuals	744 kcal	8.55%	
Regulation Met?	No	Yes	

Weekly Components Statistics

	Fruit/Vegetable	Grains	Milk
Weekly Regulations	5 cups	8 - 10 oz servings	5 cups
Menu Actuals	14.25 cups	66.5 - 67 oz servings	5 cups
Regulation Met?	Yes	No	Yes

Weekly Juice, Milk Served

	Regulation	Menu Actuals	Regulation Met?
Fruit Juice	Fruit Juice cannot be more than 1/2 of all Fruit served	36%	Yes
Vegetable Juice	Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
Milk	A variety of milk types are served	Served	Yes
Milk	Cannot serve Low-fat (1%), flavored	Not Served	Yes
Milk	Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

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District	Menu Name	Week of	Meal Session	Grade Range	Menu Status
Henderson	10175 k-5	10/21/2012 - 10/27/2012	Breakfast	Grades K - 5	Approved

Weekly Component Statistics

Weekly Nutrient Statistics					
	Fruit / Veg.	Grains	Milk	Avg. Calories	Avg. % Sat. Fat
Regulation Minimum	5 cups	7 - 10 oz servings	5 cups	350 - 500 kcal	< 10%
Menu Actuals	14.25 cups	66.5 - 67 oz servings	5 cups	694 kcal	5.53%
Regulation Met?	Yes	No	Yes	No	Yes

Weekly Juice, Milk Served

Regulation	Menu Actuals	Regulation Met?
Fruit Juice cannot be more than 1/2 of all Fruit served	36%	Yes
Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
A variety of milk types are served	Served	Yes
Cannot serve Low-fat (1%), flavored	Not Served	Yes
Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

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Username: sjewell Role: DA
 Date: December 26, 2012 Date: Henderson (Department of Education) Switch Logout

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 Collection Compliance

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10175 k-5 - Grades K - 5

[Fraction to Decimal Guide](#)

Menu	10175 k-5 Edit
Week Of	10/21/2012 - 10/27/2012
Meal Session	Breakfast
Status	Approved
Back	View Report View Production Record

Submission History

Action	User	Date	Notes
Approved	sjewell	12/06/2012 07:33 AM	Good job
Submitted for Approval	sjewell	11/30/2012 04:58 PM	Submitting for approval

Daily Menu

Sun - 10/21 **Mon - 10/22** [Tues - 10/23](#) [Wed - 10/24](#) [Thur - 10/26](#) [Fri - 10/26](#) [Sat - 10/27](#)

Total Feeding Figure 2000

Meal Component	Recipe Name or Combo Name	Menu Item	Recipe # or Product Name and Code	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 serving)	Saturated Fat (1 serving)	S
Whole Grains		WG Trlx Cereal	CRS 110176	Vendor	200	1	oz eq.	100	0	1
Whole Grains		WG Cinnamon Toast Cereal	CRS 110181	Vendor	200	1	oz eq.	110	0	1
Whole Grains		WG Honey Nut Cheerios Cereal	CRS 110148	Vendor	200	1	oz eq.	110	0	2
Whole Grains		WG Lucky Charms Cereal	CRS 110538	Vendor	200	1	oz eq.	110	0	1
Whole Grains		WG Cocoa Puffs Cereal	CRS 110340	Vendor	200	1	oz eq.	80	0	1
Grains		Cinnamon Teddy Grahams	CRS 113578	Local	400	1	oz eq.	90	0.5	8
Meat/Meat Alternate		Yogurt Danimals Stirby Banana Cup	CRS 114845	Vendor	200	1	oz eq.	110	1	7
Grains		Bagel blueberry Lenders	CRS 10208	Vendor	200	2	oz eq.	220	0.5	3
Grains		Bagel plain Lenders	CRS 10209	Vendor	200	2	oz eq.	170	0.5	3
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 6928	Vendor	1500	1	cup	110	0	1
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	500	1	cup	100	0	1
Fruit Juice		Orange Juice 8 oz	prairie farms 1698	Vendor	1500	1	cup	110	0	1
Fruit		Apple 125ct	Piazza 08014	Vendor	1500	1	cup	110	0	2
Fruit		Orange Wedges	Piazza 08135	Vendor	500	0.5	cup	45	0	0
Condiments		Cream cheese, plain, .75 oz	CRS 111801	Local	50	0	oz eq.	70	4	5
Condiments		Cream cheese, strawberry, 1 oz	CRS 111795	Vendor	75	0	oz eq.	100	6	1
Recipe - Entree	PBJ	PBJ 2.8oz	Smuckers	Vendor	500			320	3	3
Grains	PBJ	Wheat Bread	Smuckers	Vendor	500	2	oz eq.			
Meat/Meat Alternate	PBJ	Peanut Butter 2 TBS	Smucker's Uncrustable	Vendor	500	1	oz eq.			
Whole Grains		WG French Toast Sticks	CRS 10503	Vendor	1000	2	oz eq.	300	3	4
Fruit		Applesauce	CRS 122296	Vendor	800	0.5	cup	60	0	1
Whole Grains		WG Toast w/butter spray	NK 000324	Local	400	1	oz eq.	70	0.05	1
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered					cup			
Vegetable Juice		Vegetable Juice Maximum Offered					cup			
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				3	cup			
Fruit Juice		Fruit Juice Maximum Offered				1	cup			

Daily Minimum for Meal Component/Daily Nutrient Statistics

The Daily Minimum for Meal Component chart identifies the minimum amount of each of the five meal components served within the daily menu in the menu actuals row.

	Fruit/Vegetable	Grain	Milk	Calories	% Saturated Fat	Sodium
Regulation Minimum	1 cup	1 oz	1 cup			
Menu Actuals	3 cups	15 oz	1 cup	669 kcal	3.77%	690 mg
Regulation Met?	Yes	Yes	Yes			

Weekly Nutrient Statistics

	Avg. Calories	Avg. % Saturated Fat	Sodium Average
Regulation Minimum	350 - 500 kcal	< 10%	
Menu Actuals	694 kcal	5.53%	
Regulation Met?	No	Yes	

Weekly Components Statistics

	Fruit/Vegetable	Grains	Milk
Weekly Regulations	5 cups	7 - 10 oz servings	5 cups
Menu Actuals	14.25 cups	65.5 - 67 oz servings	5 cups
Regulation Met?	Yes	No	Yes

Weekly Juice, Milk Served

	Regulation	Menu Actuals	Regulation Met?
Fruit Juice	Fruit Juice cannot be more than 1/2 of all Fruit served	36%	Yes
Vegetable Juice	Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
Milk	A variety of milk types are served	Served	Yes
Milk	Cannot serve Low-fat (1%), Flavored	Not Served	Yes
Milk	Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

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District	Menu Name	Week of	Meal Session	Grade Range	Menu Status
Henderson	10175 K-5	10/21/2012 - 10/27/2012	Lunch	Grades K - 5	Approved

Weekly Component Statistics

Weekly Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Avg. Calories	Avg. % Sat. Fat	Sodium Avg.
Regulation Minimum	2 1/2 cups	3 3/4 cups	8 - 10 oz servings	8 - 9 oz servings	5 cups	550 - 650 kcal	< 10%	
Menu Actuals	17.5 cups	10.125 cups	8 - 10 oz servings	8 - 9 oz servings	5 cups	616 kcal	5.91%	
Regulation Met?	Yes	Yes	Yes	Yes	Yes	Yes	Yes	

Weekly Subgroups of Vegetables Served

	Dark Green	Red/Orange	Beans/Peas	Starchy	Other Vegetable	Additional Veg. to Reach Total
Weekly Regulations	1/2 cup	3/4 cup	1/2 cup	1/2 cup	1/2 cup	
Menu Actuals	3.5 cups	2 cups	1.5 cups	1.5 cups	1.75 cups	
Regulation Met?	Yes	Yes	Yes	Yes	Yes	

Weekly Whole Grains, Juice, Desert, Milk Served

Regulation	Menu Actuals	Regulation Met?
1/2 of Grains Servings must be Whole Grains	73%	Yes
Fruit Juice cannot be more than 1/2 of all Fruit served	29%	Yes
Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
Only 2oz of all Grains served may be a dessert	0 oz	Yes
A variety of milk types are served	Served	Yes
Cannot serve Low-fat (1%), flavored	Not Served	Yes
Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

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Summary for Monday, October 22, 2012

Daily Minimum Meal Component and Daily Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Calories	% Sat. Fat	Sodium
Regulation Minimum	1/2 cup	3/4 cup	1 oz	1 oz	1 cup			
Menu Actuals	2 cups	2.625 cups	1.5 oz	1.5 oz	1 cup	387 kcal	4.47%	835 mg
Regulation Met?	Yes	Yes	Yes	Yes	Yes			

Detail for Monday, October 22, 2012

Total Feeding Figure: 2,975

Meal Component	Recipe or Combo	Menu Item	Recipe # or Brand	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 srv.)	Sat. Fat (1 srv.)	Sodium
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 6926	Vendor	2219	1	cup	110	0	180
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	756	1	cup	100	0	120
Recipe - Entree	Crispito	Crispito	Tyson/CRS 19660	Vendor	2212			127	1.76	227
Meat/Meat Alternate	~ Crispito	Chicken Chili	Tyson/CRS 19660	Vendor	2212	1.5	oz eq.			
Grains	~ Crispito	Tortilla	Tyson/CRS 19660	Vendor	2212	1.75	oz eq.			
Fruit		Mandarin Orange	CRS 123739	Vendor	576	0.5	cup	80	0	15
Recipe	Tossed Salad	Tossed Salad	NK 000139	Local	1229			40	0.12	28
Vegetable Dark Green	~ Tossed Salad	Romaine 1 c	Piazza 01615	Vendor	1229	0.5	cup			
Vegetable Red/Orange	~ Tossed Salad	Tomato, cherry	Piazza 03040	Local	1229	0.25	cup			
Recipe	Refried Beans	Refried Beans	NK 000652	Local	995			114	0.47	534
Vegetable Beans/Peas	~ Refried Beans	Refried Beans	CRS 141984	Vendor	995	0.5	cup			
Vegetable Red/Orange	~ Refried Beans	Salsa	CRS 135738	Vendor	995	0.125	cup			
Recipe - Entree	Ham & Cheese Deli	Ham & Cheese Deli	NK 000655	Local	194			289	3.74	776
Meat/Meat Alternate	~ Ham & Cheese Deli	Ham 1.5 oz/cheese .5 oz	CRS 20429/LOL 46135	Vendor	194	2	oz eq.			
Whole Grains	~ Ham & Cheese Deli	WG Bread	Sara Lee 5518	Vendor	194	1.5	oz eq.			

(daily details provided on following pages)

Fruit Juice		Orange Juice 8 oz	prairie farms 1966	Vendor	500	1	cup	110	0	13
Fruit Juice		Apple Juice 8 oz	prairie farms 21709	Vendor	596	1	cup	110	0	0
Fruit		Apple slices	Piazza 08014	Vendor	1200	0.5	cup	52	0.01	0.5
Condiments		Fat Free Ranch Dressing	CRS 133399	Local	500	0	oz eq.	30	0	370
Recipe - Entree		Chef Salad	HC 11	Local	110			386	4.25	38
Vegetable Dark Green	~ Chef Salad	Romaine/Spinach 1 c	Piazza 01615/6130	Vendor	110	0.5	cup			
Vegetable Red/Orange	~ Chef Salad	cherry tomatoes 1/4 cup	Piazza 00030	Vendor	110	0.25	cup			
Meat/Meat Alternate	~ Chef Salad	Chicken	CRS 24482	Vendor	110	1	oz eq.			
Meat/Meat Alternate	~ Chef Salad	Shredded Cheese	LOL 46135	Vendor	110	0.5	oz eq.			
Vegetable Beans/Peas	~ Chef Salad	Black Beans	CRS 141740	Vendor	110	0.25	cup			
Whole Grains	~ Chef Salad	Wheat Crackers	CRS 114378	Local	110	1.5	oz eq.			
Vegetable Other	~ Chef Salad	Cauliflower	Piazza 00859	Vendor	110	0.25	cup			
Condiments		Fat Free Ranch	CRS 133339	Vendor	1300	0	oz eq.	35	0	440
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered				2.625	cup			
Vegetable Juice		Vegetable Juice Maximum Offered				0	cup			
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				2	cup			
Fruit Juice		Fruit Juice Maximum Offered				1	cup			

(daily details provided on following pages)

Summary for Tuesday, October 23, 2012

Daily Minimum Meal Component and Daily Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Calories	% Sat. Fat	Sodium
Regulation Minimum	1/2 cup	3/4 cup	1 oz	1 oz	1 cup			
Menu Actuals	4 cups	2 cups	2 oz	1.5 oz	1 cup	640 kcal	5.46%	971 mg
Regulation Met?	Yes	Yes	Yes	Yes	Yes			

Detail for Tuesday, October 23, 2012

Total Feeding Figure: 2,750

Meal Component	Recipe or Combo	Menu Item	Recipe # or Brand	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 srv.)	Sat. Fat (1 srv.)	Sodium
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 6926	Vendor	2200	1	cup	110	0	180
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	550	1	cup	100	0	120
Fruit Juice		Apple Juice 8 oz	prairie farms 21709	Vendor	700	1	cup	110	0	0
Fruit Juice		Orange Juice 8 oz	prairie farms 1966	Vendor	732	1	cup	110	0	13
Fruit		Apple 125ct	Piazza 08014	Vendor	1000	1	cup	110	0	25
Fruit		Orange	Piazza 08315	Vendor	500	0.5	cup	45	0	0
Meat/Meat Alternate	Oven Roasted Chicken & Breadstick	Oven Roasted Chicken	Gold Kist 13395	Vendor	2378	2	oz eq.			
Whole Grains	~ Oven Roasted Chicken & Breadstick	WG Bread Stick	Advance Pierre 133908	Vendor	2378	1.5	oz eq.			
Fruit		Banana/Strawberry Salad	NK 000081	Local	1750	0.5	cup	135	0.14	2
Vegetable Other		Cucumbers, raw	Piazza 00134	Vendor	1071	0.5	cup	8	0.01	1
Vegetable Red/Orange		Carrots, roasted	CRS 26681	Vendor	1258	0.5	cup	31	0.02	286
Recipe - Entree	Bologna & Cheese Deli	Bologna & Cheese Deli	NK 000639	Local	212			289	7.37	797
Whole Grains	~ Bologna & Cheese Deli	WG Bread	Sara Lee 5518	Vendor	212	1.5	oz eq.			
Meat/Meat Alternate	~ Bologna & Cheese Deli	Bologna/cheese 2 oz	CRS 16699/LOL46135	Vendor	212	2	oz eq.			

(daily details provided on following pages)

Recipe - Entree	Oven Roasted Chicken & Breadstick	Oven Roasted Chicken & Breadstick	HC	Local	2378	330	3.49	600
Recipe - Entree	Chef Salad Tuesday	Chef Salad	HC 12	Local	160	231	3.25	916
Vegetable Dark Green	~ Chef Salad Tuesday	Romaine/Spinach 1 c	Piazza 01615/6130	Vendor	160	0.5	cup	
Vegetable Red/Orange	~ Chef Salad Tuesday	cherry tomatoes 1/4 cup	Piazza 00030	Vendor	160	0.25	cup	
Meat/Meat Alternate	~ Chef Salad Tuesday	Turkey	CRS 1012970	Vendor	160	1.5	oz eq.	
Meat/Meat Alternate	~ Chef Salad Tuesday	Shredded Cheese	LOL 46135	Vendor	160	0.5	oz eq.	
Vegetable Starchy	~ Chef Salad Tuesday	Green Peas	CRS 30242	Vendor	160	0.25	cup	
Whole Grains	~ Chef Salad Tuesday	Wheat Crackers	CRS 114378	Local	160	1.5	oz eq.	
Condiments		Fat Free Ranch	CRS 133339	Vendor	150	0	oz eq.	440
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered				2	cup	
Vegetable Juice		Vegetable Juice Maximum Offered				0	cup	
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				4	cup	
Fruit Juice		Fruit Juice Maximum Offered				1	cup	

(daily details provided on following pages)

Summary for Wednesday, October 24, 2012

Daily Minimum Meal Component and Daily Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Calories	% Sat. Fat	Sodium
Regulation Minimum	1/2 cup	3/4 cup	1 oz	1 oz	1 cup			
Menu Actuals	4 cups	1 cup	1 oz	2 oz	1 cup	788 kcal	4.88%	1876 mg
Regulation Met?	Yes	Yes	Yes	Yes	Yes			

Detail for Wednesday, October 24, 2012

Total Feeding Figure: 3,052

Meal Component	Recipe or Combo	Menu Item	Recipe # or Brand	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 srv.)	Sat. Fat (1 srv.)	Sodium
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 6926	Vendor	2035	1	cup	110	0	180
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	1017	1	cup	100	0	120
Fruit Juice		Apple Juice 8 oz	prairie farms 21709	Vendor	800	1	cup	110	0	0
Fruit Juice		Orange Juice 8 oz	prairie farms 1966	Vendor	600	1	cup	110	0	13
Fruit		Apple 125ct	Piazza 08014	Vendor	1000	1	cup	110	0	25
Fruit		Orange	123	Local	500	0.5	cup	45	0	0
Vegetable Starchy		Creamed Potatoes	Potato Pearls Excel/CRS 144316	Vendor	3000	0.5	cup	85	0	419
Vegetable Other		Green Beans	NK 000001	Local	2800	0.5	cup	49	0.02	649
Fruit		Apple slices	Piazza 08014	Vendor	1800	0.5	cup	52	0.01	0.5
Condiments		BBQ Sauce	CRS 133362	Vendor	2200	0	oz eq.	30	0	95
Recipe - Entree	PBJ	PBJ 2.8oz	Smuckers	Vendor	252			320	3	350
Grains	~ PBJ	Wheat Bread	Smuckers	Vendor	252	2	oz eq.			
Meat/Meat Alternate	~ PBJ	Peanut Butter 2 TBS	Smucker's Untrustable	Vendor	252	1	oz eq.			
Recipe - Entree	Chicken Rings	Chicken Rings	Pilgrim's Pride	Vendor	3052			380	4	600

(daily details provided on following pages)

Meat/Meat Alternate	~ Chicken Rings	Chicken Rings	Pilgrim's Pride	Vendor	3052	2	oz eq.
Grains	~ Chicken Rings	Breading	Pilgrim's Pride	Vendor	3052	1.25	oz eq.
Whole Grains	~ Chicken Rings	WG Roll 1.5oz	Sister Schuberts	Vendor	3052	1	oz eq.
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered				1	cup
Vegetable Juice		Vegetable Juice Maximum Offered				0	cup
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				4	cup
Fruit Juice		Fruit Juice Maximum Offered				1	cup

(daily details provided on following pages)

Summary for Thursday, October 25, 2012

Daily Minimum Meal Component and Daily Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Calories	% Sat. Fat	Sodium
Regulation Minimum	1/2 cup	3/4 cup	1 oz	1 oz	1 cup			
Menu Actuals	4 cups	2 cups	1.5 oz	1.5 oz	1 cup	534 kcal	3.66%	831 mg
Regulation Met?	Yes	Yes	Yes	Yes	Yes			

Detail for Thursday, October 25, 2012

Total Feeding Figure: 2,648

Meal Component	Recipe or Combo	Menu Item	Recipe # or Brand	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 srv.)	Sat. Fat (1 srv.)	Sodium
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 6926	Vendor	2000	1	cup	110	0	180
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	648	1	cup	100	0	120
Fruit Juice		Apple Juice 8 oz	prairie farms 21709	Vendor	600	1	cup	110	0	0
Fruit Juice		Orange Juice 8 oz	prairie farms 1966	Vendor	800	1	cup	110	0	13
Fruit		Apple 125ct	Piazza 08014	Vendor	1000	1	cup	110	0	25
Fruit		Orange	Piazza 08315	Vendor	500	0.5	cup	45	0	0
Recipe - Entree	Fish Nuggets	Fish Nuggets	Midship 78114	Vendor	2000			210	1	375
Recipe - Entree	Turkey & Cheese Deli	Turkey & Cheese Deli	NK 000641	Local	237			98	2.53	724
Whole Grains	~ Turkey & Cheese Deli	WG Bread	Sara Lee 5518	Vendor	237	1.5	oz eq.			
Meat/Meat Alternate	~ Turkey & Cheese Deli	Turkey/cheese	A549/L0L46135	Vendor	237	2	oz eq.			
Fruit		Grapes	Piazza 08099	Vendor	2000	0.5	cup	31	0.05	10
Vegetable Beans/Peas		Northern Beans	CRS 141744	Local	1000	0.5	cup	111	0.21	289
Vegetable Dark Green		Broccoli, steamed	CRS 29548	Vendor	1800	0.5	cup	31	0.02	1
Condiments		Ketchup	CRS 132097	Vendor	1200	0	oz eq.	6	0	67
Condiments		Tartar Sauce	Portion Pak/CRS 133330	Vendor	1200	0	oz eq.	90	1	210

(daily details provided on following pages)

Meat/Meat Alternate	Fish Nuggets	Fish Nuggets	Midship 78114	Vendor	2000	2	oz eq.
Grains	~ Fish Nuggets	Breading	Midship 78114	Vendor	2000	1.25	oz eq.
Recipe - Entree	Chef Salad Thursday	Chef Salad Thursday	HC 14	Local	130	392	12.33 912
Vegetable Dark Green	~ Chef Salad Thursday	Romaine/Spinach 1 c	Piazza 01615/6130	Vendor	130	0.5	cup
Vegetable Red/Orange	~ Chef Salad Thursday	cherry tomatoes 1/4 cup	Piazza 00030	Vendor	130	0.25	cup
Meat/Meat Alternate	~ Chef Salad Thursday	Chicken	CRS 24482	Vendor	130	1	oz eq.
Meat/Meat Alternate	~ Chef Salad Thursday	Shredded Cheese	LOL 46135	Vendor	130	0.5	oz eq.
Vegetable Beans/Peas	~ Chef Salad Thursday	Black Beans	CRS 141740	Vendor	130	0.25	cup
Vegetable Other	~ Chef Salad Thursday	Cauliflower	Piazza 00872	Local	130	0.25	cup
Whole Grains	~ Chef Salad Thursday	Wheat Crackers	CRS 114378	Local	130	1.5	oz eq.
Condiments		Fat Free Ranch	CRS 133339	Vendor	100	0	oz eq. 35 0 440
Whole Grains	Fish Nuggets	Corn Muffin	Pillsbury/CRS 10833	Local	2000	0.25	oz eq.
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered				2	cup
Vegetable Juice		Vegetable Juice Maximum Offered				0	cup
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				4	cup
Fruit Juice		Fruit Juice Maximum Offered				1	cup

(daily details provided on following pages)

Summary for Friday, October 26, 2012

Daily Minimum Meal Component and Daily Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Calories	% Sat. Fat	Sodium
Regulation Minimum	1/2 cup	3/4 cup	1 oz	1 oz	1 cup			
Menu Actuals	3.5 cups	2.5 cups	2 oz	1.5 oz	1 cup	730 kcal	9.92%	1224 mg
Regulation Met?	Yes	Yes	Yes	Yes	Yes			

Detail for Friday, October 26, 2012

Total Feeding Figure: 2,783

Meal Component	Recipe or Combo	Menu Item	Recipe # or Brand	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 srv.)	Sat. Fat (1 srv.)	Sodium
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 6926	Vendor	2000	1	cup	110	0	180
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	800	1	cup	100	0	120
Fruit Juice		Apple Juice 8 oz	prairie farms 21709	Vendor	600	1	cup	110	0	0
Fruit Juice		Orange Juice 8 oz	prairie farms 1966	Vendor	700	1	cup	110	0	13
Fruit		Apple 125ct	Piazza 08014	Vendor	1000	1	cup	110	0	25
Fruit		Orange	Piazza 08315	Vendor	2000	0.5	cup	45	0	0
Recipe - Entree	Hamburger on WG Bun	Hamburger on WG Bun	NK 000161 A	Local	500			333	7.76	505
Whole Grains	~ Hamburger on WG Bun	WG Bun	Sara Lee 41054	Vendor	500	2	oz eq.			
Meat/Meat Alternate	~ Hamburger on WG Bun	Beef Patty 1.95 oz	Advance Pierre CN 1-155-820-20	Vendor	500	1.5	oz eq.			
Recipe - Entree	Ham & Cheese Deli	Ham & Cheese Deli	NK 000640	Local	400			208	3.53	848
Whole Grains	~ Ham & Cheese Deli	WG Bread	Sara Lee 5518	Vendor	400	1.5	oz eq.			
Meat/Meat Alternate	~ Ham & Cheese Deli	Ham 1.5 oz/cheese .5 oz	CRS 20429/LOL 46135	Vendor	400	2	oz eq.			
Vegetable Starchy		French Fries	Simplot Sun Crop 1/2" CC/CRS 26709	Vendor	2800	0.5	cup	110	1	14.99

(daily details provided on following pages)

Recipe	Garden Salad	Garden Salad 1 cup	NK 000139	Local	800	23	0.05	36.34
Vegetable Dark Green	~ Garden Salad	Romaine/Spinach	Piazza 1615/6130	Vendor	800	0.5	cup	
Vegetable Red/Orange	~ Garden Salad	Tomatoes, chopped	Piazza 3040	Vendor	800	0.25	cup	
Condiments		Fat Free Ranch	CRS 133339	Vendor	1000	0	oz eq.	440
Vegetable Other		Dill Pickle Chips	CRS	Vendor	2200	0.25	cup	370
Recipe - Entree	Cheeseburger on WG Bun	Cheeseburger on WG Bun	NK 000149	Local	1800	333	7.76	505
Whole Grains	~ Cheeseburger on WG Bun	WG Bun	Sara Lee 41054	Vendor	1800	2	oz eq.	
Meat/Meat Alternate	~ Cheeseburger on WG Bun	Beef Pattie 1.95 oz	Advance Pierre CN1-155-820-20	Vendor	1800	1.5	oz eq.	
Meat/Meat Alternate	~ Cheeseburger on WG Bun	Cheese slice	LOL 46135	Vendor	1800	0.5	oz eq.	
Recipe - Entree	Chef Salad Friday	Chef Salad	HC 15	Local	80	347	3.68	1115
Vegetable Dark Green	~ Chef Salad Friday	Romaine/Spinach 1 c	Piazza 01615/6130	Vendor	80	0.5	cup	
Vegetable Red/Orange	~ Chef Salad Friday	cherry tomatoes 1/4 cup	Piazza 00030	Vendor	80	0.25	cup	
Meat/Meat Alternate	~ Chef Salad Friday	Turkey	CRS 1012970	Vendor	80	1.5	oz eq.	
Meat/Meat Alternate	~ Chef Salad Friday	Shredded Cheese	LOL 46135	Vendor	80	0.5	oz eq.	
Vegetable Starchy	~ Chef Salad Friday	Green Peas	CRS 30242	Vendor	80	0.25	cup	
Whole Grains	~ Chef Salad Friday	Wheat Crackers	CRS 114378	Local	80	1	oz eq.	
Grains	~ Chef Salad Friday	Croutons	CRS 132034	Vendor	80	0.5	oz eq.	
Meat/Meat Alternate	Hamburger on WG Bun	Cheese slice, .5 oz	LOL 46135	Vendor	500	0.5	oz eq.	
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered				2.5	cup	
Vegetable Juice		Vegetable Juice Maximum Offered				0	cup	
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				3.5	cup	
Fruit Juice		Fruit Juice Maximum Offered				1	cup	

(daily details provided on following pages)

Attestation of Compliance with Meal Pattern Requirements

I, **Sabrina Jewell**, as the duly authorized representative of **Henderson**, do hereby attest that the aforementioned SFA and all schools under its jurisdiction operating the National School Lunch Program authorized under the Richard B. Russell National School Lunch Act (42 U.S.C. 1751 et seq), and/or the School Breakfast Program authorized under the Child Nutrition Act of 1966 (42 U.S.C. 1773), are in compliance with the meal pattern requirements in effect for School Year 2012-2013, as set forth in 7 CFR Part 210.10 and 220.23, as applicable. In addition, for School Year 2012-2013, **Henderson** attests that:

- Documentation submitted for certification is representative of the ongoing meal service within the SFA;
- The minimum required food quantities for all meal components are available to students in every serving line;
- All labels and/or manufacturer specifications for food products and ingredients used to prepare school meals indicate zero grams of trans fat per serving;
- The minimum calories required for breakfasts served under the Food Based Menu Planning option are offered and available to every student, as applicable; and
- All Pre – K meals are compliant with the current meal patterns for the age/grade group being served, as applicable.

I certify that this attestation is true and correct, and therefore, I believe **Henderson** is eligible for the performance-based reimbursement.

I understand that if the State agency determines the SFA to be noncompliant with one or more of the requirements set forth in this attestation statement, fiscal action will include, deactivating the performance-based reimbursement, disallowance of meals, and/or withholding of payment. In addition, I understand that an attestation of compliance must be submitted annually to the State agency prior to July 1 of each year through the School Year beginning July 1, 2014, to attest full compliance with the subsequent year meal pattern requirements.

School Food Authority

Submitted By:

Sabrina Jewell

Director

11/30/2012

State Agency

Received By:

Amanda Allen

Program Administrator

12/06/2012

District	Menu Name	Week of	Meal Session	Grade Range	Menu Status
Henderson	10175 6-8	10/21/2012 - 10/27/2012	Lunch	Grades 6 - 8	Approved

Weekly Component Statistics

Weekly Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Avg. Calories	Avg. % Sat. Fat	Sodium Avg.
Regulation Minimum	2 1/2 cups	3 3/4 cups	9 - 10 oz servings	8 - 10 oz servings	5 cups	600 - 700 kcal	< 10%	
Menu Actuals	17.5 cups	19.875 cups	9 - 10 oz servings	8 - 10 oz servings	5 cups	670 kcal	4.82%	
Regulation Met?	Yes	Yes	Yes	Yes	Yes	Yes	Yes	

Weekly Subgroups of Vegetables Served

	Dark Green	Red/Orange	Beans/Peas	Starchy	Other Vegetable	Additional Veg. to Reach Total
Weekly Regulations	1/2 cup	3/4 cup	1/2 cup	1/2 cup	1/2 cup	
Menu Actuals	6.5 cups	6 cups	2 cups	2 cups	6.25 cups	
Regulation Met?	Yes	Yes	Yes	Yes	Yes	

Weekly Whole Grains, Juice, Desert, Milk Served

Regulation	Menu Actuals	Regulation Met?
1/2 of Grains Servings must be Whole Grains	53%	Yes
Fruit Juice cannot be more than 1/2 of all Fruit served	29%	Yes
Vegetable Juice cannot be more than 1/2 of all Vegetable served	0%	Yes
Only 2oz of all Grains served may be a dessert	0 oz	Yes
A variety of milk types are served	Served	Yes
Cannot serve Low-fat (1%), flavored	Not Served	Yes
Cannot serve Reduced fat (2% fat) or whole, unflavored and flavored	Not Served	Yes

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Summary for Monday, October 22, 2012

Daily Minimum Meal Component and Daily Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Calories	% Sat. Fat	Sodium
Regulation Minimum	1/2 cup	3/4 cup	1 oz	1 oz	1 cup			
Menu Actuals	2 cups	4.875 cups	1.5 oz	2 oz	1 cup	547 kcal	3.27%	906 mg
Regulation Met?	Yes	Yes	Yes	Yes	Yes			

Detail for Monday, October 22, 2012

Total Feeding Figure: 2,756

Meal Component	Recipe or Combo	Menu Item	Recipe # or Brand	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 srv.)	Sat. Fat (1 srv.)	Sodium
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 6926	Vendor	2000	1	cup	110	0	180
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	756	1	cup	100	0	120
Recipe - Entree	Crispito	Crispito	Tyson/CRS 19660	Vendor	2000			95	1.26	90
Meat/Meat Alternate	~ Crispito	Chicken Chili	Tyson/CRS 19660	Vendor	2000	1.5	oz eq.			
Grains	~ Crispito	Tortilla	Tyson/CRS 19660	Vendor	2000	2	oz eq.			
Condiments		Cheese Sauce	CRS 135626	Vendor	2000	0	oz eq.	32	0.5	137
Fruit		Mandarin Orange	CRS 123739	Vendor	1800	0.5	cup	80	0	15
Recipe	Tossed Salad	Tossed Salad	NK 000139	Local	1200			40	0.12	28
Vegetable Dark Green	~ Tossed Salad	Romaine 1 c	Piazza 01615	Local	1200	0.5	cup			
Vegetable Red/Orange	~ Tossed Salad	Tomato, cherry	Piazza 03040	Local	1200	0.25	cup			
Recipe	Refried Beans	Refried Beans	NK 000652	Local	800			114	0.47	534
Vegetable Beans/Peas	~ Refried Beans	Refried Beans	CRS 141984	Local	800	0.5	cup			
Vegetable Red/Orange	~ Refried Beans	Salsa	CRS 135738	Local	800	0.125	cup			
Recipe - Entree	Ham & Cheese Deli	Ham & Cheese Deli	NK 000653	Local	356			231	2.78	866
Meat/Meat Alternate	~ Ham & Cheese Deli	Ham 1.5 oz/cheese .5 oz	CRS 20492/LOL 46135	Local	356	2	oz eq.			
Whole Grains	~ Ham & Cheese Deli	WG Bread	Sara Lee 5518	Local	356	2	oz eq.			
Recipe - Entree	PBJ	PBJ 4.8oz Wheat	Smucker's Unrustable	Vendor	400			570	0	600

(daily details provided on following pages)

Meat/Meat Alternate	~ PBJ	Peanut Butter 2 TBS	Smucker's Uncrustable	Vendor	400	2	oz eq.
Grains	~ PBJ	Wheat Bread	Smuckers	Vendor	400	2	oz eq.
Fruit Juice		Orange Juice 8 oz	prairie farms 1966	Vendor	1000	1	cup 110 0 13
Fruit		Apple slices	Piazza 08014	Vendor	1200	0.5	cup 52 0.01 0.5
Fruit Juice		Apple Juice 8 oz	prairie farms 21709	Vendor	1000	1	cup 110 0 0
Condiments		Fat Free Ranch Dressing	CRS 133399	Local	1200	0	oz eq. 30 0 370
Recipe - Entree	Salad Bar Monday/Thursday	Salad Bar Monday/Thursday	HC 16	Local	100		456 4.36 995
Meat/Meat Alternate	~ Salad Bar Monday/Thursday	Chicken	CRS 24482	Vendor	100	1	oz eq.
Meat/Meat Alternate	~ Salad Bar Monday/Thursday	Shredded Cheese	LOL46135	Vendor	100	0.5	oz eq.
Vegetable Dark Green	~ Salad Bar Monday/Thursday	Romaine/Spinach/Broccoli	Piazza 01615/6130/9126	Vendor	100	1	cup
Vegetable Red/Orange	~ Salad Bar Monday/Thursday	Carrots/Tomatoes	Piazza 5016/3040	Vendor	100	1	cup
Vegetable Beans/Peas	~ Salad Bar Monday/Thursday	Black Beans	CRS 141740	Local	100	0.5	cup
Vegetable Other	~ Salad Bar Monday/Thursday	Cucumber/Green Pepper/Cauliflower/Celery	Piazza 0872/5050/0859/0718	Vendor	100	1	cup
Whole Grains	~ Salad Bar Monday/Thursday	Wheat Crackers	CRS 114378	Vendor	100	1	oz eq.
Grains	~ Salad Bar Monday/Thursday	Croutons	CRS 132034	Vendor	100	1	oz eq.
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered				4.875	cup
Vegetable Juice		Vegetable Juice Maximum Offered				0	cup
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				2	cup
Fruit Juice		Fruit Juice Maximum Offered				1	cup

Summary for Tuesday, October 23, 2012

Daily Minimum Meal Component and Daily Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Calories	% Sat. Fat	Sodium
Regulation Minimum	1/2 cup	3/4 cup	1 oz	1 oz	1 cup			
Menu Actuals	4 cups	4.5 cups	2 oz	1.5 oz	1 cup	615 kcal	4.69%	981 mg
Regulation Met?	Yes	Yes	Yes	Yes	Yes			

Detail for Tuesday, October 23, 2012

Total Feeding Figure: 2,718

Meal Component	Recipe or Combo	Menu Item	Recipe # or Brand	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 srv.)	Sat. Fat (1 srv.)	Sodium
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 6926	Vendor	1700	1	cup	110	0	180
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	518	1	cup	100	0	120
Fruit Juice		Apple Juice 8 oz	prairie farms 21709	Vendor	600	1	cup	110	0	0
Fruit Juice		Orange Juice 8 oz	prairie farms 1966	Vendor	800	1	cup	110	0	13
Fruit		Apple 125ct	Piazza 08014	Vendor	500	1	cup	110	0	25
Fruit		Orange	Piazza 08315	Vendor	400	0.5	cup	45	0	0
Recipe - Entree	Oven Roasted Chicken & Bread Stick	Ovn Rst Chk & Brdstx	A49401/AP 133908	Local	2000			330	3.49	600
Meat/Meat Alternate	~ Oven Roasted Chicken & Bread Stick	Oven Rst Chicken	A49401/Gold Kist Farms 13395	Vendor	2000	2	oz eq.			
Whole Grains	~ Oven Roasted Chicken & Bread Stick	WG Bread Stick	Advance Pierre 133908	Vendor	2000	1.5	oz eq.			
Recipe - Entree	Bologna & Cheese Deli	Bologna & Cheese Deli	NK 000655	Local	300			321	3.99	911
Whole Grains	~ Bologna & Cheese Deli	WG Bread	Sara Lee 5518	Vendor	300	2	oz eq.			
Meat/Meat Alternate	~ Bologna & Cheese Deli	Bologna/cheese 2 oz	CRS 16699/LOL46135	Vendor	300	2	oz eq.			
Recipe - Entree	PBJ	PBJ 4.8oz Wheat	Smucker's Uncrustable	Vendor	400			570	0	600
Grains	~ PBJ	Wheat Bread	Smuckers	Vendor	400	2	oz eq.			
Meat/Meat Alternate	~ PBJ	Peanut Butter	Smucker's Uncrustable	Vendor	400	2	oz eq.			

(daily details provided on following pages)

Fruit		Banana/Strawberry Salad	NK 000081	Local	1000	0.5	cup	135	0.14	2
Vegetable Other		Cucumbers, raw	Piazza 00134	Vendor	400	0.5	cup	8	0.01	1
Vegetable Red/Orange		Carrots, roasted	CRS 26681	Local	600	0.5	cup	31	0.02	286
Recipe - Entree	Salad Bar Tuesday/Friday	Salad Bar Tuesday/Friday	HC 17	Local	100			443	3.81	1242
Meat/Meat Alternate	~ Salad Bar Tuesday/Friday	Turkey	CRS 1012970	Vendor	100	1.5	oz eq.			
Meat/Meat Alternate	~ Salad Bar Tuesday/Friday	Shredded Cheese	LOL46135	Vendor	100	0.5	oz eq.			
Vegetable Dark Green	~ Salad Bar Tuesday/Friday	Romaine/Spinach/Broccoli	Piazza 01615/6130/9126	Vendor	100	1	cup			
Vegetable Red/Orange	~ Salad Bar Tuesday/Friday	Carrots/Tomatoes	Piazza 5016/03040	Local	100	1	cup			
Vegetable Starchy	~ Salad Bar Tuesday/Friday	Green Peas	CRS 30242	Vendor	100	0.5	cup			
Vegetable Other	~ Salad Bar Tuesday/Friday	Cucumber/Green Pepper/Cauliflower/Celery	Piazza 0872/5050/0859/0718	Vendor	100	1	cup			
Whole Grains	~ Salad Bar Tuesday/Friday	Wheat Crackers	CRS 114378	Local	100	1	oz eq.			
Grains	~ Salad Bar Tuesday/Friday	Croutons	CRS 132034	Vendor	100	1	oz eq.			
Condiments		Fat Free Ranch	CRS 133339	Vendor	600	0	oz eq.	35	0	440
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered				4.5	cup			
Vegetable Juice		Vegetable Juice Maximum Offered				0	cup			
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				4	cup			
Fruit Juice		Fruit Juice Maximum Offered				1	cup			

(daily details provided on following pages)

Summary for Wednesday, October 24, 2012

Daily Minimum Meal Component and Daily Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Calories	% Sat. Fat	Sodium
Regulation Minimum	1/2 cup	3/4 cup	1 oz	1 oz	1 cup			
Menu Actuals	4 cups	4.5 cups	2 oz	1.5 oz	1 cup	800 kcal	4.23%	2376 mg
Regulation Met?	Yes	Yes	Yes	Yes	Yes			

Detail for Wednesday, October 24, 2012

Total Feeding Figure: 3,052

Meal Component	Recipe or Combo	Menu Item	Recipe # or Brand	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 srv.)	Sat. Fat (1 srv.)	Sodium
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 6926	Vendor	2035	1	cup	110	0	180
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	1017	1	cup	100	0	120
Fruit Juice		Apple Juice 8 oz	prairie farms 21709	Vendor	600	1	cup	110	0	0
Fruit Juice		Orange Juice 8 oz	prairie farms 1966	Vendor	1200	1	cup	110	0	13
Fruit		Apple 125ct	Piazza 08014	Vendor	800	1	cup	110	0	25
Fruit		Orange	Piazza 08315	Vendor	500	0.5	cup	45	0	0
Recipe - Entree	Chicken Rings	Chicken Rings	HC	Local	2800			380	4	1030
Meat/Meat Alternate	~ Chicken Rings	Chicken Rings	Pilgrim's Pride 46918	Vendor	2800	2	oz eq.			
Whole Grains	~ Chicken Rings	WG Roll 1.5oz	Sister Schuberts/CRS 10399	Vendor	2800	1.5	oz eq.			
Vegetable Starchy		Creamed Potatoes	Potato Pearls Excel/CRS 144316	Vendor	3000	0.5	cup	85	0	419
Vegetable Other		Green Beans	NK 000001	Local	2800	0.5	cup	49	0.02	649
Fruit		Apple slices	Piazza 08014	Vendor	1800	0.5	cup	52	0.01	0.5
Condiments		BBQ Sauce	CRS 133362	Vendor	2200	0	oz eq.	30	0	95
Recipe - Entree	PBJ	PBJ 4.8oz Wheat	Smucker's Unkrustable	Vendor	252			570	0	600
Grains	~ PBJ	Wheat Bread	Smuckers	Vendor	252	2	oz eq.			
Meat/Meat Alternate	~ PBJ	Peanut Butter	Smucker's Unkrustable	Vendor	252	2	oz eq.			

(daily details provided on following pages)

Recipe - Entree	Salad Bar Wednesday	Salad Bar Wednesday	HC 18	Local	50		393	4.04	1141
Meat/Meat Alternate	~ Salad Bar Wednesday	Ham, diced	CRS 20492	Vendor	50	1.5	oz eq.		
Meat/Meat Alternate	~ Salad Bar Wednesday	Shredded Cheese	LOL46135	Local	50	0.5	oz eq.		
Vegetable Dark Green	~ Salad Bar Wednesday	Romaine/Spinach/Broccoli	Piazza 01615/6130/9126	Vendor	50	1	cup		
Vegetable Red/Orange	~ Salad Bar Wednesday	Carrots/Tomatoes	Piazza 5016/03040	Vendor	50	1	cup		
Vegetable Other	~ Salad Bar Wednesday	Cucumber/Green Pepper/Cauliflower/Celery	Piazza 0872/5050/0859/0718	Vendor	50	1	cup		
Whole Grains	~ Salad Bar Wednesday	Wheat Crackers	CRS 114378	Vendor	50	1	oz eq.		
Grains	~ Salad Bar Wednesday	Croutons	CRS 132034	Local	50	1	oz eq.		
Condiments		Fat Free Ranch	CRS 133339	Vendor	800	0	oz eq.	35	0 440
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered				4.5	cup		
Vegetable Juice		Vegetable Juice Maximum Offered				0	cup		
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				4	cup		
Fruit Juice		Fruit Juice Maximum Offered				1	cup		

(daily details provided on following pages)

Summary for Thursday, October 25, 2012

Daily Minimum Meal Component and Daily Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Calories	% Sat. Fat	Sodium
Regulation Minimum	1/2 cup	3/4 cup	1 oz	1 oz	1 cup			
Menu Actuals	4 cups	1 cup	1.5 oz	1 oz	1 cup	644 kcal	2.56%	950 mg
Regulation Met?	Yes	Yes	Yes	Yes	Yes			

Detail for Thursday, October 25, 2012

Total Feeding Figure: 2,648

Meal Component	Recipe or Combo	Menu Item	Recipe # or Brand	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 srv.)	Sat. Fat (1 srv.)	Sodium
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 6926	Vendor	2000	1	cup	110	0	180
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	648	1	cup	100	0	120
Fruit Juice		Apple Juice 8 oz	prairie farms 21709	Vendor	750	1	cup	110	0	0
Fruit Juice		Orange Juice 8 oz	prairie farms 1966	Vendor	900	1	cup	110	0	13
Fruit		Apple 125ct	Piazza 08014	Vendor	1000	1	cup	110	0	25
Fruit		Orange	Piazza 08315	Vendor	500	0.5	cup	45	0	0
Recipe - Entree	Fish Nuggets	Fish Nuggets	Midship 78114	Local	2000			210	1	375
Meat/Meat Alternate	~ Fish Nuggets	Fish	Midship 78114	Local	2000	2	oz eq.			
Recipe - Entree	Turkey & Cheese Deli	Turkey & Cheese Deli	NK 000654	Local	200			281	4.35	768
Whole Grains	~ Turkey & Cheese Deli	WG Bread	Sara Lee 5518	Vendor	200	2	oz eq.			
Meat/Meat Alternate	~ Turkey & Cheese Deli	Turkey/cheese	A549	Local	200	2	oz eq.			
Recipe - Entree	PBJ	PBJ 4.8oz Wheat	Smucker's Unrustable	Vendor	400			570	0	600
Grains	~ PBJ	Wheat Bread	Smuckers	Vendor	400	2	oz eq.			
Meat/Meat Alternate	~ PBJ	Peanut Butter	Smucker's Unrustable	Vendor	400	2	oz eq.			
Fruit		Grapes	Piazza 08099	Vendor	2000	0.5	cup	31	0.05	10
Vegetable Beans/Peas		Northern Beans	CRS 141744	Local	1000	0.5	cup	111	0.21	289
Vegetable Dark Green		Broccoli, steamed	CRS 29548	Vendor	1800	0.5	cup	31	0.02	1

(daily details provided on following pages)

Whole Grains	Fish Nuggets	Corn Muffin	Pillsbury/ CRS 10833	Vendor	2000	1	oz eq.		
Condiments		Ketchup	CRS 132097	Vendor	1200	0	oz eq.	6	0 67
Condiments		Tartar Sauce	Portion Pak/CRS 133330	Vendor	1200	0	oz eq.	90	1 210
Recipe - Entree	Salad Bar Monday/Thursday	Salad Bar Monday/Thursday	HC 16	Local	100			456	4.36 995
Meat/Meat Alternate	~ Salad Bar Monday/Thursday	Chicken	CRS 24482	Vendor	100	1	oz eq.		
Meat/Meat Alternate	~ Salad Bar Monday/Thursday	Shredded Cheese	LOL46135	Vendor	100	0.5	oz eq.		
Vegetable Dark Green	~ Salad Bar Monday/Thursday	Romaine/Spinach/Broccoli	Piazza 01615/6130/9126	Vendor	100	1	cup		
Vegetable Red/Orange	~ Salad Bar Monday/Thursday	Carrots/Tomatoes	Piazza 5016/3040	Vendor	100	1	cup		
Vegetable Beans/Peas	~ Salad Bar Monday/Thursday	Black Beans	CRS 141740	Local	100	0.5	cup		
Vegetable Other	~ Salad Bar Monday/Thursday	Cucumber/Green Pepper/Cauliflower/Celery	Piazza 0872/5050/0859/0718	Vendor	100	1	cup		
Whole Grains	~ Salad Bar Monday/Thursday	Wheat Crackers	CRS 114378	Vendor	100	1	oz eq.		
Grains	~ Salad Bar Monday/Thursday	Croutons	CRS 132034	Vendor	100	1	oz eq.		
Condiments		Fat Free Ranch	CRS 133339	Vendor	200	0	oz eq.	35	0 440
Condiments		Ketchup 9gr	CRS 132097	Vendor	1000	0	oz eq.	6	0 67
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered				1	cup		
Vegetable Juice		Vegetable Juice Maximum Offered				0	cup		
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				4	cup		
Fruit Juice		Fruit Juice Maximum Offered				1	cup		

(daily details provided on following pages)

Summary for Friday, October 26, 2012

Daily Minimum Meal Component and Daily Nutrient Statistics

	Fruit	Vegetable	Meat / Meat Alternate	Grains	Milk	Calories	% Sat. Fat	Sodium
Regulation Minimum	1/2 cup	3/4 cup	1 oz	1 oz	1 cup			
Menu Actuals	3.5 cups	5 cups	2 oz	2 oz	1 cup	728 kcal	8.71%	1275 mg
Regulation Met?	Yes	Yes	Yes	Yes	Yes			

Detail for Friday, October 26, 2012

Total Feeding Figure: 2,783

Meal Component	Recipe or Combo	Menu Item	Recipe # or Brand	Source	Planned # of Servings	Creditable Portion Size	Unit of Measure	Calories (1 srv.)	Sat. Fat (1 srv.)	Sodium
Milk Skim/fat-free, flavored		fat free chocolate	prairie farms 6926	Vendor	2100	1	cup	110	0	180
Milk Low-fat (1%), unflavored		white milk	prairie farms 13871	Vendor	783	1	cup	100	0	120
Fruit Juice		Apple Juice 8 oz	prairie farms 21709	Vendor	1000	1	cup	110	0	0
Fruit Juice		Orange Juice 8 oz	prairie farms 1966	Vendor	950	1	cup	110	0	13
Fruit		Apple 125ct	Piazza 08014	Vendor	1000	1	cup	110	0	25
Fruit		Orange	Piazza 08315	Vendor	1500	0.5	cup	45	0	0
Recipe - Entree	Hamburger on WG Bun	Hamburger on WG Bun	NK 000161 A	Local	2000			333	7.76	505
Whole Grains	~ Hamburger on WG Bun	WG Bun	Sara Lee 41054	Vendor	2000	2	oz eq.			
Meat/Meat Alternate	~ Hamburger on WG Bun	Beef Patty 1.95 oz	Advance Pierre CN 1-155-820-20	Vendor	2000	1.5	oz eq.			
Recipe - Entree	Ham & Cheese Deli	Ham & Cheese Deli	NK 000653	Local	300			246	2.87	1016
Whole Grains	~ Ham & Cheese Deli	WG Bread	Sara Lee 5518	Vendor	300	2	oz eq.			
Meat/Meat Alternate	~ Ham & Cheese Deli	Ham 1.5 oz/cheese .5 oz	CRS 20429/LOL 46135	Vendor	300	2	oz eq.			
Recipe - Entree	PBJ	PBJ 4.8oz Wheat	Smucker's Uncrustable	Vendor	300			570	0	600
Grains	~ PBJ	Wheat Bread	Smuckers	Vendor	400	2	oz eq.			
Meat/Meat Alternate	~ PBJ	Peanut Butter	Smucker's Uncrustable	Vendor	400	2	oz eq.			
Vegetable Starchy		French Fries	Simplot Sun Crop	Vendor	2800	0.5	cup	110	1	14.99

(daily details provided on following pages)

1/2" CC/CRS 26709									
Recipe	Garden Salad	Garden Salad 1 cup	NK 000139	Local	800	23	0.05	36.34	
Vegetable Dark Green	~ Garden Salad	Romaine/Spinach	Piazza 1615/6130	Vendor	800	0.5	cup		
Vegetable Red/Orange	~ Garden Salad	Tomatoes, chopped	Piazza 3040	Vendor	800	0.25	cup		
Condiments		Fat Free Ranch	CRS 133339	Vendor	1000	0	oz eq.	35	0 440
Vegetable Other		Dill Pickle Chips	CRS 131047	Vendor	2200	0.25	cup	0	0 370
Recipe - Entree	Salad Bar Tuesday/Friday	Salad Bar Tuesday/Friday	HC 17	Local	100			443	3.81 1242
Meat/Meat Alternate	~ Salad Bar Tuesday/Friday	Turkey	CRS 1012970	Vendor	100	1.5	oz eq.		
Meat/Meat Alternate	~ Salad Bar Tuesday/Friday	Shredded Cheese	LOL46135	Vendor	100	0.5	oz eq.		
Vegetable Dark Green	~ Salad Bar Tuesday/Friday	Romaine/Spinach/Broccoli	Piazza 01615/6130/9126	Vendor	100	1	cup		
Vegetable Red/Orange	~ Salad Bar Tuesday/Friday	Carrots/Tomatoes	Piazza 5016/03040	Local	100	1	cup		
Vegetable Starchy	~ Salad Bar Tuesday/Friday	Green Peas	CRS 30242	Vendor	100	0.5	cup		
Vegetable Other	~ Salad Bar Tuesday/Friday	Cucumber/Green Pepper/Cauliflower/Celery	Piazza 0872/5050/0859/0718	Vendor	100	1	cup		
Whole Grains	~ Salad Bar Tuesday/Friday	Wheat Crackers	CRS 114378	Local	100	1	oz eq.		
Grains	~ Salad Bar Tuesday/Friday	Croutons	CRS 132034	Vendor	100	1	oz eq.		
Condiments		Ketchup 9gr	CRS 132097	Vendor	1000	0	oz eq.	6	0 67
Condiments		Mustard	CRS 132208	Vendor	500	0	oz eq.	3	0.01 56
Meat/Meat Alternate	Hamburger on WG Bun	Cheese slice, .5 oz	LOL 46135	Vendor	2000	0.5	oz eq.		
Vegetable Incl. Juice		Vegetable Including Juice Minimum Offered				5	cup		
Vegetable Juice		Vegetable Juice Maximum Offered				0	cup		
Fruit Incl. Juice		Fruit Including Juice Minimum Offered				3.5	cup		
Fruit Juice		Fruit Juice Maximum Offered				1	cup		

(daily details provided on following pages)

Attestation of Compliance with Meal Pattern Requirements

I, **Sabrina Jewell**, as the duly authorized representative of **Henderson**, do hereby attest that the aforementioned SFA and all schools under its jurisdiction operating the National School Lunch Program authorized under the Richard B. Russell National School Lunch Act (42 U.S.C. 1751 et seq), and/or the School Breakfast Program authorized under the Child Nutrition Act of 1966 (42 U.S.C. 1773), are in compliance with the meal pattern requirements in effect for School Year 2012-2013, as set forth in 7 CFR Part 210.10 and 220.23, as applicable. In addition, for School Year 2012-2013, **Henderson** attests that:

- Documentation submitted for certification is representative of the ongoing meal service within the SFA;
- The minimum required food quantities for all meal components are available to students in every serving line;
- All labels and/or manufacturer specifications for food products and ingredients used to prepare school meals indicate zero grams of trans fat per serving;
- The minimum calories required for breakfasts served under the Food Based Menu Planning option are offered and available to every student, as applicable; and
- All Pre – K meals are compliant with the current meal patterns for the age/grade group being served, as applicable.

I certify that this attestation is true and correct, and therefore, I believe **Henderson** is eligible for the performance-based reimbursement.

I understand that if the State agency determines the SFA to be noncompliant with one or more of the requirements set forth in this attestation statement, fiscal action will include, deactivating the performance-based reimbursement, disallowance of meals, and/or withholding of payment. In addition, I understand that an attestation of compliance must be submitted annually to the State agency prior to July 1 of each year through the School Year beginning July 1, 2014, to attest full compliance with the subsequent year meal pattern requirements.

School Food Authority

Submitted By:

Sabrina Jewell

Director

11/30/2012

State Agency

Received By:

Amanda Allen

Program Administrator

12/06/2012