

Breakfast Validation Review Questions

Nutrient Standard Menu Planning

School Name:	
Date of Observation:	
Week of Review:	

A. Meal Observation Checklist

Instructions: Answer the questions below while onsite observing a meal service. On the day of review, observe each type of reimbursable meal offered and each line available.

Serving Line Information: Refer to Appendix A Meal Pattern Requirements Reference . Observe the serving line and students during meal service to respond to each question below. Determine if the SFA is complying with the requirements to instruct students as follows.			
Question	YES	NO	Explanation/Comments
A1. Are students properly instructed on Offer versus Serve, if applicable? (220.23(e)(2)(ii)) <i>(Observe if students appear to understand OVS and select the proper menu items under OVS or receive prompting from staff to do so.)</i>	<input type="checkbox"/>	<input type="checkbox"/>	
Meal Items			
A2. Are at least two types of milk offered? (220.23(i)(1)) <i>(Determine if at least two milk types of fat-free flavored, unflavored 1% or fat-free, or other allowable varieties are offered.)</i>	<input type="checkbox"/>	<input type="checkbox"/>	
A3. Are only low fat and fat-free milk offered? (220.23(i)(1)) <i>(Allowable milk types: fat-free flavored, unflavored 1% or fat-free, or other allowable varieties. Determine if only allowable varieties are offered.)</i>	<input type="checkbox"/>	<input type="checkbox"/>	
A4. If flavored milk is offered, is it fat-free? (220.23(i)(1)) <i>(Flavored milk (i.e., chocolate, strawberry, etc.) must be fat-free only. Determine if only fat-free flavored milked is offered.)</i>	<input type="checkbox"/>	<input type="checkbox"/>	

<p>A5. Is there a minimum of three menu items offered (2 sides and milk)?</p> <p><i>(Sides may be any food except a Food of Minimal Nutritional Value.)</i></p>	<input type="checkbox"/>	<input type="checkbox"/>	
Food Preparation			
<p>A6. Are food items offered (using utensils or pre-portioned) in portion sizes planned as designated on the production records?</p> <p><i>(Determine if the procedures (utensils or pre-portioned) used for serving result in the offering of portion sizes planned on the menu and production record.)</i></p>	<input type="checkbox"/>	<input type="checkbox"/>	
<p>Point of Service: Determine if POS attendant is properly recognizing a reimbursable meal as evidenced by students leaving the line with all required components of a reimbursable meal (including minimum required for OVS).</p>			
<p>A7. Is the person at the point of service properly recognizing a reimbursable meal?</p> <p><i>(Determine whether the person at the point of service routinely counts correctly reimbursable meals with all required components properly. Students may decline only one menu item.)</i></p>	<input type="checkbox"/>	<input type="checkbox"/>	
<p>** If answer is NO for A7, and a pattern of noncompliance is apparent, initiate an Administrative Review.</p>			

B. Meal Documentation Checklist

Instructions: Answer the questions below based on information from the records associated with the week that includes the day of observation.

Production Records for Meals on Day of Observation

Question	YES	NO	Explanation/Comments
<p>B1. Does each reimbursable meal offer the required number of menu items?</p> <p><i>(Using records, determine if the minimum number of menu items required is available each day.)</i></p>	<input type="checkbox"/>	<input type="checkbox"/>	

Milk: (Determine if records show minimum requirements for milk (unflavored 1% and fat-free and flavored fat-free) are met for the week of review.)

B2. Are at least two types of milk offered each day? (220.23(i)(1))	<input type="checkbox"/>	<input type="checkbox"/>	
B3. Are only low fat and/or fat-free milk offered each day? (220.23(i)(1))	<input type="checkbox"/>	<input type="checkbox"/>	
B4. If flavored milk is offered, is it fat-free? (220.23(i)(1))	<input type="checkbox"/>	<input type="checkbox"/>	

Nutrient Analysis: (Determine if the nutrient analysis is weighted properly and meets USDA nutrient standards for calories, total fat, saturated fat, iron, calcium, protein, Vitamins A & C; and Colorado standards for fiber, cholesterol and sodium.

Question	YES	NO	Explanation/Comments
<p>B5. Is the nutrient analysis weighted correctly?</p> <p>(e.g. Are the planned servings from production records correctly used for the weighted nutrient analysis? Are planned servings from sites that share the same menu consolidated? Are planned numbers reflective of what is being taken?)</p>	<input type="checkbox"/>	<input type="checkbox"/>	
<p>B6. Does the weekly menu meet USDA nutrient standards for:</p> <ul style="list-style-type: none"> ▪ Calories (554 kcal, 5% variance = 562-582) ▪ Total fat (no more than 30% of total calories) ▪ Saturated fat (< 10% calories) ▪ Iron (≥ 3.0 mg) ▪ Calcium (≥ 257 mg) ▪ Protein (≥ 10 g) ▪ Vitamin A (≥ 197 RE) ▪ Vitamin C (≥ 13 mg) 	<input type="checkbox"/> 	<input type="checkbox"/> 	
<p>B7. Does the weekly menu meet Colorado nutrient standards for:</p> <ul style="list-style-type: none"> ▪ Sodium (≤ 600 mg) ▪ Fiber (≥ 4 mg) ▪ Cholesterol (≤ 75 mg) 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
B8. Is the nutrient analysis conducted using USDA- approved software?	<input type="checkbox"/>	<input type="checkbox"/>	
<p>B9: Are correct age/grade groups used?</p> <p>Options:</p>	<input type="checkbox"/>	<input type="checkbox"/>	

<ul style="list-style-type: none"> ▪ Preschool, K-12 (Grades 7-12 optional) ▪ Established grade groups: Ages 3-6, 7-10, 11-13, 14 and older; or ▪ Customized age groups 			
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C. Certification Documentation Checklist

Instructions: Answer the questions below based on a comparison of the certification documentation submitted by the SFA against documentation available at the SFA.

Certification Documentation Review: <i>Determine if records show the school food authority served the meals attested as compliant with the current meal pattern requirements for that SFA</i>			
Question	YES	NO	Explanation/Comments
<p>C1. Are the production records consistent with the submitted certification documentation (i.e., menu, menu worksheet)?</p> <p><i>(e.g. Do records show the school food authority served the meals attested as compliant with the current meal pattern requirements?)</i></p>	<div><input type="checkbox"/></div>	<div><input type="checkbox"/></div>	