Commendations

* The cafeteria manager was organized and prepared for the review. She was also eager to learn and prepared new food items for the students.

General Program Compliance - St Mary of the Knobs Catholic School (K326)

1400. The written food safety plan contains required elements and a copy is available at each school

Finding 9142: The written food safety plan does not contain all the required elements.
The written food safety plan does not comply with the HACCP program criteria described in 7CFR 210.13(c). Missing elements: personal hygiene, receiving products, cleaning and sanitizing equipment and work areas to name a few.

Corrective Action:
The cafeteria manager must have an extensive food safety plan available. The manager will use the provided template and complete a food safety plan for the school and keep it on file. If completed, no further action is necessary.

Technical Assistance:
The Field Specialist provided templates from ICN for an example.
SNP Administrative Review Findings  St Mary of the Knobs Catholic School (K326)  

Program Year 2020

St Mary of the Knobs (B067)  Food Service Contact
3033 Martin Rd  Jan Jennings
Floyds Knobs, IN  47119-9107  Cafeteria Manager

Month of Review: November 2019
Date of Onsite Review: December 3, 2019

Meal Components & Quantities - St Mary of the Knobs (B067)

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

Finding 9000: Meat/meat alternate component did not meet the 9 ounce weekly requirement for grades K-8

Corrective Action:
The cafeteria manager did provide an entrée choice of baked potato with 1 oz of shredded cheese and 1 oz cheese stick on the day of review.

Technical Assistance:
This field specialist did review the meal pattern with the cafeteria manager and suggested serving a 1 oz cheese stick, or 4 oz yogurt cup, or 1 oz of leftover taco meat to accompany the baked potato with the 1 oz shredded cheese.