

### V. Lunch Meal Review

#### Food Presentation, Menu Service and Quality Assurance

School PALM SPRINGS ELEMENTARY Regional Center

Location Number  Date of Review:

Self Contained  Base  Satellite

ADP: Lunch

#### Participation

1. School Enrollment  # of Lunch Served  Percentage Served Today

2. Briefly describe efforts to increase lunch participation:

#### Food Safety

1. Hot food Entrée #1  The temperature is  $\geq 135^{\circ}\text{F}$ .  Yes  No  N/A

2. Hot food Entrée #2  The temperature is  $\geq 135^{\circ}\text{F}$ .  Yes  No  N/A

3. Cold food Item #1  The temperature is  $\leq 41^{\circ}\text{F}$ .  Yes  No  N/A

4. Cold food Item #2  The temperature is  $\leq 41^{\circ}\text{F}$ .  Yes  No  N/A

#### Food Quality/Quantity

1. District menu is followed as observed today. Review of Production and Menu Records confirm daily adherence.  Yes  No  N/A

Items Offered:

2. District-wide standardized recipes are followed.  Yes  No  N/A

3. Water (free of charge) is accessible during meal service (water fountain, pitcher, dispenser).  Yes  No  N/A

4. Serving lines are set up in a visually appealing manner to attract meal participation and encourage healthy eating options. They are maintained clean and free of clutter during meals service.  Yes  No  N/A

5. Assortment of fresh/canned fruit and 100% fruit juice is offered throughout the serving period according to the district menu.  Yes  No  N/A

- 6. Adequate quantities of food are available during all lunch serving periods and served in accordance with Federal Guidelines.  Yes  No  N/A
- 7. A vegetarian choice is available throughout lunch.  Yes  No  N/A
- 8. Food is freshly prepared, batch cooked and attractively displayed.  Yes  No  N/A
- 9. Correct portion sizes are offered.  Yes  No  N/A
- 10. Fresh salads/salad bar and/or fresh/cooked vegetables are offered throughout the serving period according to the district menu.  Yes  No  N/A
- 11. Vegetable subgroup listed on line nine (9) of the district menu is offered throughout the serving period.  Yes  No  N/A
- 12. Employees can identify a reimbursable meal in compliance with current Federal guidelines.  Yes  No  N/A

This review reflects findings observed on this date.

Comments:

Water fountains were not operation. Water cups were provided. Foods were attractively displayed, and meal operation moved smoothly. Keep up the good work.

Required Corrective Action (followup within 45 days)

N/A

- Satisfactory
- Off-Site Visitation Required
- On-Site Visitation Required

Required By Date

Principal or Designee

LUIS BELLO  
 Select... ▼

Food Service Manager/Satellite Assistant

MARIA PEREZ  
 Select... ▼

Food Service Administrator

Ashley Samuel

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