

What are the consequences of a kitchen being out of compliance during an Administrative Review?

What steps would you take to handle a discrimination complaint?

**Do you implement Offer vs Serve
and what does that mean?**

Who needs to be trained on Civil Rights?

How often do you have to be trained on Civil Rights and how do you document training?

**What documentation are you
required to keep for your
HACCP Plan?**

**What do you post to inform
customers how to file a
discrimination complaint?**

And, where do you get it?

**What site activities have been
conducted as part of your
Local Wellness Policy
Implementation Plan?**

How often does each cafeteria need to be inspected by the local health department?

**Where should your most recent
Health Inspection Report be
posted?**

**If you claim
Afterschool Care Program snacks,
what records are you required to
maintain?**

**If you claim Afterschool Care
Program snacks,
when is it required to be
monitored and who does that?**

What records document that you meet the meal pattern requirements for reimbursable breakfasts, lunches, and afterschool snacks served at your site?

**What types of milk may be offered
with reimbursable meals?**

**Where and when must potable
water be available?**

At breakfast and lunch under Offer vs Serve, what must be on a student tray to count the meal as reimbursable?

And, in what serving size?

What are the 5 components that must be offered under the USDA meal pattern for lunch?

What are the 3 components that must be offered under the USDA meal pattern for breakfast?

How do you inform students what they may select to complete a reimbursable meal?

What do HACCP and SOP stand for?