

Statement of Deficiencies

1919.A.&B.: Food Service and Nutrition - Menu

Not Met

1919.A.&B.: A. All meals and snacks provided by the center, and their preparation, service and storage, shall meet the requirements for meals of the U. S. Department of Agriculture (USDA) Child and Adult Care Food Program (CACFP), 7 CFR 226.20, and LAC 51:XXIII.

B. The weekly menu shall:

1. be planned for each day of the week and list the specific food items served;
2. be prominently posted by the first day of each week and remain posted throughout the week; and
3. have substitutions or additions posted on or near the menu.

Finding:

1919.A&B.: Based on Record Review/Observations/Interviews: Menu substitutions or additions were not posted on or near the menus as on 1/31/19 Specialists observed that corn dogs, french fries, and pear halves had been served to the children when according to the posted menu mashed potatoes, meatloaf, roll, corn, and mixed fruit should have been served. S7 stated that S6 forgot to post the menu substitution.

1919.D.2.: Food Service and Nutrition - Choking Hazards

Not Met

1919.D.2.: Children under age 4 shall not have foods that are implicated in choking incidents. Examples of these foods include but are not limited to: whole hot dogs, hot dogs sliced in rounds, raw carrot rounds, whole grapes, hard candy, nuts, seeds, raw peas, hard pretzels, chips, peanuts, popcorn, marshmallows, spoonful of peanut butter, and chunks of meat larger than what can be swallowed whole.

Finding:

1919.D.2. Based on observations/interview:

On 1/31/19 the Provider allowed children under age 4 to eat whole corn dogs which contained a whole hotdog that are implicated in choking incidents. Specialists spoke with S6 and S7 about the proper way to cut hazardous foods for children under the age of 4. S6 stated she would start doing so going forward.