



January 27, 2017

Region 1 Mental Health Center
Ms. Amber Jones, Director
2950 Hwy 49 South
Tutwiler, MS 38963

Dear Ms. Jones:

FILE

The State Agency completed an Administrative Review of your organization's 2016-2017 Child Nutrition Program. The findings of this review are as follows:

Meal Access and Reimbursement

- No Findings.

Meal Pattern and Nutritional Quality

- Menus are not prepared in advance and retained.
- Nutrient Analysis of Dietary Specifications indicated the following:
Breakfast: Weekly average calories were 624 kcal, excessive by 24 kcal. Weekly average sodium was 924mg, excessive by 284mg.
Lunch: Weekly average calories were 622 kcal, a shortfall of 128 kcal.
- Whole Grain Rich (WGR) products are not being used. Observation indicated only WGR spaghetti pasta and 'Uncrustable' Peanut Butter sandwiches are available for use.

Resource Management

- No Findings

General Program Compliance

- Food Safety temperature logs were not available. Compliance with the organizations food safety plan is required.
- Last food safety inspection was 24 Feb 2016. Two inspections each year are required.
- There is no evidence that Professional Standards training has been received by personnel who provide weekend reimbursable meals

Other Federal Programs: ASCP

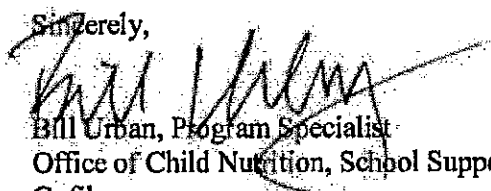
- Snack menu does not exist.
- ASCP On-Site review not completed.

Technical Assistance provided during review:

- Conducted nutrient analysis with organization to educate on the process of arriving at weekly weighted averages, also on how each food item contributes to the analysis.
- Temp log template given to the cook which allows for the recording of time/temp during all processes of cooked foods. Also allows for the time/temp of cooling of leftovers as well.
- Provided monitoring check list and meal pattern for Snack Program (ASCP).
- Conducted TA on the National School Lunch & Breakfast (NSLP & NSBP) meal patterns. The new cook understands meal patterns. Gave copy of meal patterns for grade groups color printout for lunch and breakfast.
- Informed organization of the requirement of receiving 2 food safety inspections per school year (or contract year). Recommended contacting local health department to request these inspections. Provide documentation of request to clear finding.
- Conducted TA on grain component requirements including 100% Whole Grain Rich (WGR) and full component value for the 9-12 grade group. Provided copy of Exhibit "A" Grain Equivalency Chart.
- New Manager was not aware of full component values for some of the components. Training conducted.

Your corrective action response to the General Program Compliance finding of this review is due by February 27, 2017. If you have any questions, please contact Ginger Gibson at 601-576-5000 or me at burban@mdek12.org or call me at (601) 576-4955.

Sincerely,


Bill Urban, Program Specialist
Office of Child Nutrition, School Support Division
C: file



Sunflower Landing

2950 Highway 49 South Dublin, MS 38739

Mailing Address: 2950 Highway 49 South, Tutwiler MS 38963

Phone (662) 624-4905 Fax (662) 624-5013

Email: sfladmissions@gmail.com

March 16, 2017

Mississippi Department of Education

Office of Child Nutrition

Bill Urban

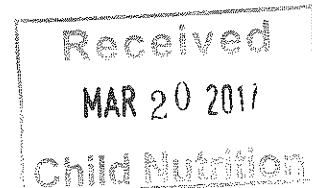
Dear Mr. Urban:

Included is all of Sunflower Landing's Corrective Documents that you requested. If I left anything out please do not hesitate to call me.

Sincerely,

Cammy Chandler, CPSS

Cammy Chandler, CPSS





Sunflower Landing

2950 Highway 49 South Dublin, MS 38739

Mailing Address: 2950 Highway 49 South, Tutwiler MS 38963

Phone (662) 624-4905 Fax (662) 624-5013

Email: sfladmissions@gmail.com

May 2, 2017

Bill Urban/Program Specialist

Office of Child Nutrition

Dear Mr. Urban,

This letter is in reference to the corrections made on each finding and the measures taken to correct these findings.

Meal Pattern and Nutritional Quality

- Menus are now prepared one month in advance and retained for one year.
- Minimum daily quantity requirements are now being met:
 - Breakfast Meats at this time have been removed
 - Lunch Desserts have been added at this time to increase the calorie intake
 - Whole Grain is now over 50%

General Program Compliance

- Daily temperature logs are now available
- Safety inspection has been requested by our kitchen manager, Richard Townsend. However, they did not provide a date, but stated it will be before September 2017.

Other Federal Program

- Snack menus now prepared one month in advance and retained for one year.

Sincerely,
Cammy Chandler CPSS
Amber Jones, M.Ed, CMHT



MISSISSIPPI
DEPARTMENT OF
EDUCATION

Ensuring a bright future for every child

Office of Child Nutrition
Scott Clements
Director

May 22, 2017

Sunflower Landing
Region One Mental Health Center
Ms. Amber Jones, Director
2950 Highway 49 South
Tutwiler, MS 38963

Dear Ms. Jones:

Your response to the findings of our Administrative Review of your 2016 - 2017 National School Lunch, School Breakfast, and After School Care Programs (NSLP, NSBP & ASCP) has been received and accepted. Additionally, an unannounced State Agency observation visit was conducted on May 22, 2017. The results of this observation indicate that corrective action of all findings have been completed as well. We are closing the file on this review.

If you have any questions concerning this review or need assistance, please call Ginger Gibson or me at (601) 576-4955. Thank you for your continued support of Child Nutrition programs.

Sincerely,

Bill Urban, Program Specialist
Office of Child Nutrition, School Support Division

c: File