



**BILL HASLAM**  
GOVERNOR

STATE OF TENNESSEE  
**DEPARTMENT OF EDUCATION**  
NINTH FLOOR, ANDREW JOHNSON TOWER  
710 JAMES ROBERTSON PARKWAY  
NASHVILLE, TN 37243-0375

**CANDICE MCQUEEN**  
COMMISSIONER

July 24, 2018

Mr. Stanley Bean  
Franklin County Schools  
215 South College Street  
Winchester, TN 37398

Dear Director Bean:

Please find attached the summary review of findings from the School Nutrition Program's 2017–18 fiscal year administrative review of Franklin County's National School Lunch Program and School Breakfast Program. This review was conducted the week of January 22, 2018, with the exit date of January 26, 2018. The summary includes the identified findings and the corrective actions required.

District responses and supporting documentation of corrective actions are required for all findings, and findings must be corrected district wide. The School Nutrition Program director will provide the responses to the findings via the Tennessee: Meals, Accounting, and Claiming (TMAC) system in the "Compliance" section, as discussed with the lead reviewer. Technical assistance areas do not require responses; these suggestions are only to help the system improve the program. They are also available in the "Compliance" section in TMAC.

All corrective actions shall be documented and supported in the "Compliance" section in TMAC no later than March 23, 2018. During this timeframe, if you find errors or points of disagreement in our findings, please contact me, and I will assist you with your next course of action. If there are no errors or points of disagreement, please be mindful that refusal or failure to comply with the required, corrective actions within the allotted timeframe may result in potential fiscal action.

Upon receipt of Franklin County's documented corrective action, the Tennessee Department of Education will determine whether the documentation is complete and resolves the findings identified. Once the department approves the corrective actions, your district will receive a closure letter closing the review within 30 calendar days.

If you have any questions or concerns, please contact our office at (800) 354-3663.

Sincerely,

Jody Baruth,

State Director  
School Nutrition Program

**Franklin County (260)**

**Review ID: 848**

**Exit Conference Date: 1/26/2018**

Review Year: 2018

Month of Review: December

Lead Reviewer: April Banker

Area	Findings ID	Finding Description	Required Corrective Action
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**Site - Level Findings: Franklin County High School (0050)**

1400 - Food Safety	V-1400	Sausage Patties on the serving lines were out of temperature. The patties temped at 95 degrees Fahrenheit on one line and 135 degrees Fahrenheit on the other line. These were outside of the hot holding temperature of 140 degrees Fahrenheit as directed in the school nutrition department's food safety plan.	Retrain cafeteria staff on the school nutrition programs Holding Hot and Cold Food Standard Operating Procedure. Update procedure to include taking temperatures on the serving line prior to service as opposed to temping the food when it comes out of the oven and is place in the warmers. For proof of compliance attach the training agenda and sign in sheet for the training as well as a copy of the procedure addressing the taking of serving line temperatures.
400 - Meal Components and Quantities - Lunch	V-0400	Planned portions were not completed prior to meal preparation.	Train the cafeteria manager on how to properly complete the production record. For proof of compliance upload the production record training agenda along with the sign-in sheet.