

HARNETT COUNTY NEW CHILD CARE CENTER PLAN REVIEW APPLICATION

* The application will be reviewed using 15A NCAC 18A .2800 "Rules Governing the Sanitation of Child Care Facilities."

Plans must be submitted and approved prior to construction, Submit plans to the Harnett County Central Permitting Office located at 108 East Front St., Lillington, NC 27546 or by mail at PO Box 65, Lillington, NC 27546. You may contact the Central Permitting Office at 910-893-7525, Ext. 2. If you have questions regarding this application, contact one of the following Environmental Health Specialists below at 910-893-7547.

Gale Violette, REHS
Food and Lodging Program Specialist

Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
Environmental Health Specialist

Nikki Eason, REHS
Environmental Health Specialist

_____ Plans must include drawings showing placement of equipment in the facility, including storage, food service areas, diaper changing areas, can wash facilities, along with general plumbing, electrical, mechanical, and lighting plans. You must also submit equipment and finish schedules.

_____ Each child care classroom should be identified by age group(s) that will be using the room.

_____ Plans must have a proposed menu provided listing the foods to be served at the child care center

_____ Plans must include a site plan locating exterior equipment such as dumpsters or compactors and indicating the proposed connections to approved sewer and water.

NAME OF CHILD CARE CENTER: Solid Rock Head Start
CHILD CARE CENTER'S ADDRESS: 2297 NC 24, Cameron, NC 28326
PHONE: 919-499-1668 FAX: _____
APPLICANT'S NAME: E. Marie Watson
MAILING ADDRESS: P.O. Drawer 711, Smithfield, NC 27577
PHONE: 919-934-2145 EMAIL: jlhca@jlhcommunityaction.org
DIRECTOR: Donna Barnette
NUMBER OF CHILDREN FOR WHICH FACILITY WILL BE LICENSED: 51-100

Main Food Service

Meals prepared on site or catered meals? (With catered meals you are still required to have the minimum requirements in the kitchen) Meals will be catered.

Where will the children eat meals? (Family style, tables in classrooms, dining area, etc...) Family style at tables in the classrooms. Infants will be held during bottle feeding.

Will multi-use utensils, silverware, sippy cups, etc... be used or disposable utensils? Disposable utensils will be used; sippy cups will be used for young toddlers

Can the kitchen door be locked? Is there a barrier to keep children out of the kitchen? No kitchen on site.

Please list all equipment to be used in the kitchen and include specification sheets: No kitchen on site.

Do you have a thermometer available to monitor food temperatures? Yes Do you have thermometers in the refrigerators? Yes

Will leftovers be served? No Will meals be prepared 12 or more hours in advance? No

Infant Food Service

Will bottles be stored, prepared, warmed, served, etc... in the infant room or in the kitchen? In the infant room.

Describe your procedures for handling breast milk: Employees will wash hands before + after handling breast milk. Breast milk will be prepared, dated and labelled with child's name by parent. Bottles will be refrigerated at the center at 45° or below. Leftover breast milk will be discarded or returned to the parent at the end of each day.

Does the infant room have countertop space for warming bottles? Yes

What method will be used to warm bottles? A bottle warmer.

Is there a refrigerator for bottle storage? Yes Is there a thermometer? Yes

Is there a separate sink used exclusively for bottle/food preparation? Yes

Diaper Changing

Are diaper changing stations in each age appropriate room? Yes

Where will diaper changing supplies be kept? In the cabinet under the diaper changing surface.

Is there a dirty diaper receptacle with a lid? Yes

Can the caregiver view the children while changing diapers? Yes

Where and how will soapy water, sanitizers and disinfectants be stored?

5 ft. from the floor on a hook or on shelves

Is there a separate hand wash lavatory used exclusively for diaper changing hand washing?

Yes

Are diaper changing signs provided? Yes

Cubbies and Storage

How and where will cubbies be arranged? Preschool cubbies will be arranged at classroom entrances. Infant and young toddlers' cubbies will be on the wall.

Are coat hooks spaced at least 12" apart? Yes

Is all storage in all closets stored off floor (recommend 12") to facilitate cleaning? Yes

Will toothbrushes be used at the center? Yes Will they be labeled? Yes

Beds, Cots, Mats, Cribs, and Linens

Will cribs have the capability of being spaced 18" apart while in use? (if not, crib dividers and partitions are acceptable) Yes

How and where will cots and/or mats be stored? Cots will be stacked inside the classroom.

Where will crib, cot, and mat sheets be stored? In the classroom

Where is there a designated sick area with cot/mat? In the Family Advocate area

Is linen being provided by the center or the parents? By the center

How often will infant sheets be changed? Daily

How often will sheets be laundered? Every other day

Cleaning, Sanitizing and Disinfecting

Is all furniture in the center of a smooth, washable finish? Yes

How will toys in infant and toddler rooms be washed and sanitized? Where? How often?

Toys will be washed with warm soapy water, rinsed with clean water, and sanitized by putting the toys in sanitizing solution for 2 minutes then air dried daily.

Please explain what type of sanitizer will be used to sanitize toys, food areas, furniture, etc.:

A sanitizing solution made of household chlorine bleach and water. 50-200 ppm of chlorine, (tablespoon of chlorine bleach mixed with one gallon of water), Made daily.

Please explain what type of disinfectant will be used to sanitize toilets, lavatories and diaper changing tables:

Disinfectant solution will contain 500-800 ppm of chlorine, (1/4 cup of household chlorine bleach with one gallon of water) made daily.

Do you have appropriate test strips for the types of sanitizer and disinfectant you are using?
Yes

Where is the can wash facility for cleaning trash cans, dumping mop water, etc...?
In a locked closet off the hallway

Will water play centers be used? Not at this time due to COVID-19.

Hand wash lavatories

Does each toilet area have a hand wash lavatory? Yes

Does the diaper changing station have a hand wash lavatory exclusively for diaper changing?
Yes

Does the food service area in the infant and toddler room have a lavatory exclusively for food service? Yes

Does the kitchen have a hand sink that is separate from the 2 or 3 compartment sink for hand washing only? No kitchen on site.

What types of faucets are at all hand wash lavatories (please note that metering type is not allowed unless they can retain warm water for at least 20 seconds at the first pressing):
Hot + cold water faucets which are single lever for one hand use

Are handwashing signs provided? Yes

Locked Items

Please indicate **where** the following type of locked items will be stored and **what type** of lock:

Medicines (both refrigerated and non refrigerated)
Refrigerated - in the refrigerator in a lock box with padlock + key. Non-refrigerated - in a cabinet locked in a lock box with padlock + key.

Cleaning supplies and all types of chemicals
Locked in a cabinet and/or closet with padlock + key

Personal belongings (purses, keys, employee items)
In a locked file cabinet (cabinet lock + key)

Aerosols and all other toxic products
Stored in the office cabinet with padlock + key

Mildly Ill Children

Will you be licensed to care for mildly ill children pursuant to 10A NCAC 09 .2400? No
Please include your protocols for this type of care.

Hot Water Supply

The kitchen hot water temperature will need to be a minimum of 120 degrees Fahrenheit. All other sinks that are accessible to children and the can wash facility must be maintained between 80-110' Fahrenheit. Using two separate water heaters may be the best option since it is often difficult to obtain two separate temperatures with one water heater. Mixing valves installed on sinks have a high failure rate and are not very dependable.

Explain what the specifications of your water heater(s) are. (For example, if you are using two water heaters, indicate which one is for the kitchen and which one if for the classrooms). It is recommended that the minimum water heater size be 50 gallons.

Tank Manufacturer and Model # _____
 Storage tank size 30 gallon GPH recovery _____ Additional tank size 12 gallon for infant room only

Lighting

Do all light fixtures have shatterproof or shielded bulbs? Yes, LED non glass bulbs

Will lighting illuminate 50 ft. candles at all work areas? Yes
 and 10 ft. candles at all other areas, including storage closets? Yes

Finishes

Please describe the finishes/construction material in the following areas:

	Floors	Walls	Baseboards	Ceilings
Kitchen	N/A	N/A	N/A	N/A
Bathrooms	Tiles	Sheet Rock	Rubber	Sheet Rock
Infant Room	Tiles	Sheet Rock	Rubber	Sheet Rock
Toddler Room	Tiles	Sheet Rock	Rubber	Sheet Rock
Other Rooms	Tiles	Sheet Rock	Rubber	Sheet Rock
Staff Room/Office	Tiles	Sheet Rock	Rubber	Sheet Rock
Storeroom	Tiles	Sheet Rock	Rubber	Sheet Rock
Other				

*Wall to wall carpets must be cleaned at least every six months

Animals

What type of animals will be on the premises? None

Outside premises

Please describe the playground area (size, type of play equipment, type of fence, water activities, etc...) 2 playgrounds: Toddler - vinyl chain fence; 50 x 30; no large stationary equipment
Preschool - vinyl chain fence; 90 x 60; no large stationary equipment No water activities for either playground.

Is there chromated copper arsenate (CCA) pressure-treated wood in the play ground area?

No - safe sealant

What methods will you use to make this inaccessible to the children? _____

N/A

Is the can wash facility located outside? No

If yes, is there a fence and lock around it so it is not accessible to children? N/A

Is the HVAC, mechanical equipment, etc... locked with a fence around it so it is not accessible to children? Yes

HARNETT COUNTY WATER SUPPLY AND WASTEWATER SYSTEM
APPLICATION

No application will be processed if this form is not completely filled out.

Water Supply:

Type of water supply: (check one)

- Non-public
- Community/Municipal
- Non-transient, non-community
- Transient, non-community

Is an annual water sample required of your establishment? (check one)

- Yes *Clean Water for Carolina Kids*
- No

Wastewater System:

Type of wastewater system: (check one)

- Public sewer
- On-site septic system

Number of children: 51-100

Number of employees: 20

NC 24 IS ON THE HEART COUNTY COMPREHENSIVE TRANSPORTATION PLAN

THIS DEVELOPMENT IS WITHIN THE FIVE MILE WILDMAN CORRIDOR OVERLAY ZONE, AND MAY BE SUBJECT TO WILDMAN TRAVELING ACTIVITIES.

OWNER APPROVEMENT

AS THE OWNER OF RECORD, I HEREBY FORMALLY CONSENT TO THE PROPOSED DEVELOPMENT SHOWN ON THIS PLAN AND ALL REGULATIONS AND REQUIREMENTS OF HEART COUNTY ORDINANCES.

0/23/2016

OWNER / AGENT SIGNATURE

#16,500,3885

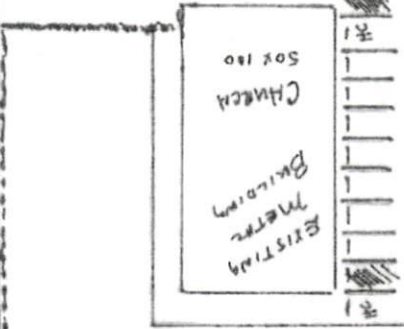
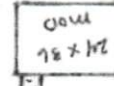
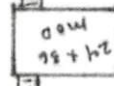
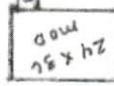
I hereby certify that the Heart County Development Review Board approves the design and construction of utilities and structures in accordance with all federal, state, and local government laws, codes and regulations, and that the applicant has provided all required information.

Development Review Board Chairman

9/18/10

Gross Acreage 40,600 sq ft

JAMES COOK PROPERTY NORTH



50 foot setback for James Cook Property

Map 2000-363
Zoning RA-20m
Land Use Classification = Low Density Residential
Deed Book 1967 p 821
Pin 9575-83-8150
Flood Zone X
Somerset Township

Each Square = 10 ft

SOLID ROCK UNITED METHODIST
2297 NC 24
CAMELOT, NC. 28326

SOLID FOUNDATION / SOLID STREET
2277 NC 24
CAMELOT, NC 28326

PROPERTY IS MAINTAINED BY SOLID FOUNDATION

Nothing is changing. J.W.H.



DRAFT DRB DECISION PACKET

Harnett County, North Carolina
 Planning Department
 108 E. Front Street, Lillington, NC 27546
 Phone: (910) 893-7525 Fax: (910) 893-2793

Development Name: SOLID ROCK MODULAR CLASSROOM
Development Type: COMMERCIAL SITE PLAN REVIEW
Date: AUGUST 24, 2016

The above referenced application
 is **CONDITIONALLY APPROVED** as listed below.

SHORT TERM CONDITIONS, COMMENTS, OR JUSTIFICATIONS

The following conditions are to be rectified prior to obtaining DRB signature and are subject to change during the course of the meeting.

<p>Engineering (910)893-7555 Amanda Bader, abader@harnett.org</p> <p>Approve:</p>	<p>Please verify that site will have less than one-acre disturbance. Ensure positive site drainage from proposed structures.</p>
<p>Fire Marshal (910)893-7580: Rodney Daniels rda ADE Time & Days - Mon-Fri 6am-6pm</p> <p>GIS GIS App</p> <p>Plat Cha Con</p> <p>ALL MECHANICAL AREAS WILL BE SCREENED WITH WOOD FENCING</p> <p>TOTAL ACRES OF PROJECT IS 2.29 AC</p> <p>TURNED IN HARD COPY TO JIM SIKES. WAS ALSO E-MAILED</p>	<p>Note time & days of operation. MON-FRI 6A-6P</p> <p>FYI...all mechanical areas located on, beside, or adjacent to any building shall be screened from the views of streets and adjacent property.</p> <p>Note total acres of project & for each parcel</p> <p>Provide a copy of the approved NCDOT driveway permit. Or provide documentation that a d/w permit is not needed. TURNED IN TO JIM SIKES</p>
<p>SEE PLOT MAP BOTTOM LEFT. PLAN CALLS FOR 3/4" LINE</p> <p>ACCORDING TO CODE REQUIRED 15 GPM PER PERSON IS 2550 GPM PER DAY</p> <p>HCDPU WILL INSTALL LINE AND METER</p> <p>WATER SUPPLY TO BUILDING AND BACK FLOW BY 1 1/2" IT</p> <p>PLUMBING - NCC CORP</p>	<p>Show new water service size to service the new building. ON MAP</p> <p>Include proposed water usage. 2,550 Based on 15 gpm per day</p> <p>Include NC 811 call before you dig information. Done</p> <p>Not if a private utility contractor or HCDPU will install the new service.</p> <p>Note the Back Flow Prevention Device model and location.</p> <p>* NEED LIST OF APPROVED BACK FLOW MODEL.</p>

No kitchen

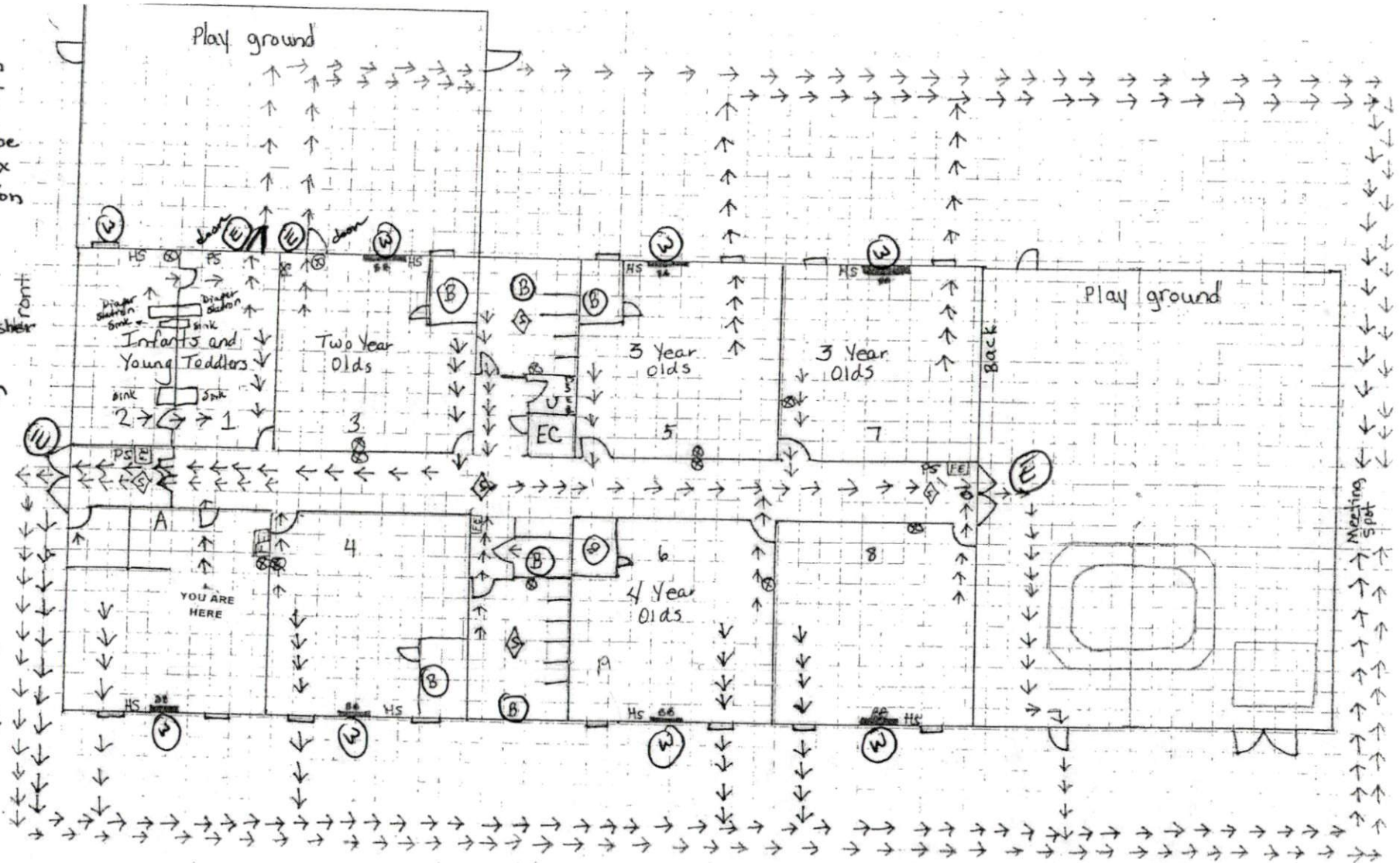
Key

- Evacuation Route 1
- Evacuation Route 2
- HS Horn Strobe
- B Breaker Box
- S Pull station
- ⊙ Strobe
- ◇ Smoke Detector
- ⊞ Fire Extinguisher

- ⊞ EXIT EVACUATION
- ⊞ Windows

4 exits including Main Entrance.

- ⊞ Bathrooms





Institution Name: Dunn, Lee, SWCDC, Smithfield, Selma, Selma Early, Edgerton Court Agreement # 7223

November WEEK 1	MONDAY DATE: 11-1-2021	TUESDAY DATE: 11-2-2021	WEDNESDAY DATE: 11-3-2021	THURSDAY DATE: 11-4-2021	FRIDAY DATE: 11-5-2021
Breakfast Meal Pattern					
Vegetable, fruit or both	Banna	Diced Pears	Pineapple Tidbits	Diced Peaches	Tropical Fruit
Meat / Meat Alternate* (optional)					Egg Patty
Grains/ Breads	WG Cheerios	WG Waffle	WG Breakfast Pizza	Enriched Grits	English Muffin
Fluid Milk**	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk
Other Foods (Optional)					
Vegetable	Vegetables (In Soup) <i>Carrots, Celery, Tom</i>	Broccoli	Spinach	Baked Beans	Steamed Carrots
Fruit or Vegetable	Mandarin Oranges	Diced Apricots	Mango Chunks	Applesauce	Diced Pears
Meat / Meat Alternate*	Vegetable Soup <i>BEEF (Cheese)</i>	Salisbury Steak	Boneless Chicken Wings	Hamburger Patty	Turkey & Cheese
Grains / Breads	WG Cheese Toast	WG Roll	WG Roll	WG Bread	WG Bread
Fluid Milk**	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk
Other Foods (Optional)					
Vegetable	Cucumbers w/ Ranch				
Fruit			Mandarin Oranges		Honeydew Chunks
Meat / Meat Alternate*					
Grains / Breads	Crackers	Animal Crackers	WG Cheddar Chex	Blueberry Muffin	WG Teddy Grahams
Fluid Milk**		1% Unflavored Milk		1% Unflavored Milk	

Please Circle Milk Served at this facility: 1%, Whole milk, Soy, Lactaid

*Meat or meat alternative: can be served in place of grain/breads up to 3 times per week at breakfast, Milk: 1 Year old: Unflavored whole milk: 2-5 yr old: Unflavored skim or 1% low-fat milk: 6yr old and older: Unflavored skim or 1% low-fat milk: flavored skim/fat free milk: Regulations state that **Milk Substitutes** are provided to participants with medical or special dietary needs: with appropriate documentation.



Institution Name: Dunn, Lee, SWCDC, Selma Early, Selma, Solid Rock Smithfiled, Edgerton Court
 Agreement # 7223

November 2021 WEEK 2	MONDAY DATE: 11-8-2021	TUESDAY DATE: 11-9-2021	WEDNESDAY DATE: 11-10-2021	THURSDAY DATE: 11-11-2021	FRIDAY DATE: 11-12-2021
Breakfast Meal Pattern					
Vegetable, fruit or both	Diced Pears	Banana	Cooked Apples		Pineapple Tidbits
Meat / Meat Alternate* (optional)	Boil Egg			No School	
Grains/ Breads	WG Toast	WG Kix Cereal	Cinn. Raisin Bread		WG Rice Chex
Fluid Milk**	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk		1% Unflavored Milk
Other Foods (Optional)					
Lunch or Supper Meal Pattern					
Vegetable	Sweet Peas	Cole Slaw	Oriental Veggie Stir-Fry		Hash Rounds
Fruit or Vegetable	Applesauce	Pineapple Tidbits	Diced Cantaloupe		Tropical Fruit
Meat / Meat Alternate*	Chicken Salad	Fish Nuggets	Baked Chicken	Holiday	Turkey Sausage (2)
Grains / Breads	Crackers	WG Bread	WG Roll		WG French Toast
Fluid Milk**	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk		1% Unflavored Milk
Other Foods (Optional)					
Snack Pattern					
Vegetable					
Fruit	Diced Peaches		Mandarin Oranges		
Meat / Meat Alternate*				No School	
Grains / Breads	Mini Bagels	WG Strawberry Yog Chex	Pretzels Twist		WG Goldfish
Fluid Milk**		1% Unflavored Milk			1% Unflavored Milk

Please Circle Milk Served at this facility: 1%, Whole milk, Soy, Lactaid

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Selma, Selma Early, Edgerton Court
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November WEEK 3	MONDAY DATE: 11-15-2021	TUESDAY DATE: 11-16-2021	WEDNESDAY DATE: 11-17-2021	THURSDAY DATE: 11-18-2021	FRIDAY DATE: 11-19-2021
Breakfast Meal Pattern					
Vegetable, fruit or both	Mandarin Oranges	Pineapple Tidbits	Diced Peaches	Honeydew Chunks	Mixed Fruit
Meat / Meat Alternate* (optional)	Cheese Omelette				
Grains/ Breads	WG Toast	Oatmeal	WG Kix Cereal	Enriched Grits	WG Pancakes
Fluid Milk**	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk
Other Foods (Optional)					
Breakfast Meal Pattern					
Vegetable	Toss Salad	Mixed Vegetables	Turnip Greens	Vegetable Soup	Green Beans
Fruit or Vegetable	Diced Peaches	Cooked Apples	Diced Pears	Tropical Fruit	Mandarin Oranges
Meat / Meat Alternate*	Chili/Beef Crumbles	Chicken Patty	BBQ Meatballs	Grilled Cheese	Sliced Turkey
Grains / Breads	WG Garlic Breadstick	WG Bun	WG Hotdog Bun	WG Bread	WG Bread
Fluid Milk**	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk	1% Unflavored Milk
Other Foods (Optional)					
Breakfast Meal Pattern					
Vegetable					
Fruit			100% Apple Juice		Applesauce
Meat / Meat Alternate*	Sliced Turkey				
Grains / Breads	WG Hotdog Bun	WG Cheez-It	Tortilla Chips	Animal Crackers	WG Rice Chex
Fluid Milk**		1% Unflavored Milk		1% Unflavored Milk	

Please Circle Milk Served at this facility: 1%, Whole milk, Soy, Lactaid

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November 2021 WEEK 4	MONDAY DATE: 11-22-2021	TUESDAY DATE: 11-23-2021	WEDNESDAY DATE: 11-24-2021	THURSDAY DATE: 11-25-2021	FRIDAY DATE: 11-26-2021
Breakfast Meal Pattern					
Vegetable, fruit or both	Mixed Fruit	Diced Pears			
Meat / Meat Alternate* (optional)			No School	No School	No School
Grains/ Breads	WG Waffle	English Muffin			
Fluid Milk**	1% Unflavored Milk	1% Unflavored Milk			
Other Foods (Optional)					
Lunch or Supper Meal Pattern					
Vegetable	Corn & Green Beans	Collard Greens			
Fruit or Vegetable	Diced Peaches	Mashed Potatoes			
Meat / Meat Alternate*	Chicken Nuggets	Shredded Turkey	Teacher Workday	Holiday	Holiday
Grains / Breads	WG Roll	Stuffing Mix			
Fluid Milk**	1% Unflavored Milk	1% Unflavored Milk			
Other Foods (Optional)		Brown gravy, Cranberry sauce			
Snack Pattern					
Vegetable					
Fruit					
Meat / Meat Alternate*	String Cheese		No School	No School	No School
Grains / Breads	Animal Crackers	WG Goldfish			
Fluid Milk**		1% Unflavored Milk			

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November 2021 WEEK 5	MONDAY DATE: 11-29-2021	TUESDAY DATE: 11-30-2021	WEDNESDAY DATE:	THURSDAY DATE:	FRIDAY DATE:
Breakfast Meal Pattern					
Vegetable, fruit or both	Mandarin Oranges	Banana			
Meat / Meat Alternate* (optional)					
Grains/ Breads	Enriched Grits	WG Cheerios			
Fluid Milk**	1% Unflavored Milk	1% Unflavored Milk			
Other Foods (Optional)	Sliced Cheese				
Breakfast Meal Pattern					
Vegetable	Steamed Carrots	Lima Beans			
Fruit or Vegetable	Applesauce	Tropical Fruit			
Meat / Meat Alternate*	Pinto Cheese Rollup	Country Fried Beef			
Grains / Breads	Tortilla Wrap	WG Rice			
Fluid Milk**	1% Unflavored Milk	1% Unflavored Milk			
Other Foods (Optional)		Brown Gravy			
Breakfast Meal Pattern					
Vegetable					
Fruit		Pineapple Tidbits			
Meat / Meat Alternate*					
Grains / Breads	WG Cheez- Itz	WG Strawberry Yog Chex			
Fluid Milk**	1% Unflavored Milk				

Please Circle Milk Served at this facility: 1%, Whole milk, Soy, Lactaid

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