

Quality Control Incident Report

Provide the following information to your Nutrition Specialist (NS)

School Name:	Location Code:
Region (Check One): \square North \square South \square East \square W	est Check One: \square Prep \square NNC
FSM Name: FSM Phone:	AFSS Name:
Date of Incident: Date	of Report if different from Incident Date:
Incident Type (Check One):	uality
☐ Paper Goods/Supplies ☐ Delivery ☐ A If Foodborne Illness is suspected, contact your AFSS immediately a	llergic Reaction
Briefly Describe Incident (DO NOT LEAVE BLANK):	
 COLLECT AND SAVE ANY REMAINING PRODUCT. DO NOT discard items or containers it came in until instructed to do so by Food Services. Hold the product, label it with "Do Not Use", date, and place in the proper storage area – freezer, refrigerator, or dry storage. When possible, attach photos of product(s) and any identifying information on the case (i.e., labels or stamps with lot code, dates, etc.). Product/Situation Involved:	
Number of Portions Served:	Number of Students that Ate Product:
Enter Number/Amount of Damaged or Bad Product:Po	
Brand of Product: Product:	
CMS/Recipe #: Lot Code:	Delivery Date: Date Served:
Indicate Type of Usage Date and Write in Date Listed:	piration □Best By □Use By Date:
Provide 10-digit STO/Invoice # (starts with 5100) for product(s	s) received from the Warehouse: 5100
Provide Invoice # for product(s) received by direct delivery (i.e	e., Driftwood, Clearbrook, Gold Star):
If incident involves student(s) burned by food, provide the ago logs from the related meal and/or item.	e and name of student(s), along with copies of temperature

Please scan and email this report (with pictures, when possible) to the NS for your Region.

North: Bobbie Diamond, MPH, RD <u>bobbie.diamond@lausd.net</u> South: Kayley Drain, MPH, RD <u>kayley.drain@lausd.net</u>

East: Kim Nguyen <u>duyen.nguyen@lausd.net</u> West: Ivy Marx, RD <u>ivy.marx@lausd.net</u>