

### **STEP 1:**

Contact students infected and log food consumption for last 48 hours. Contact other districts/schools for illness report

### **STEP 2:**

INGREDIENTS: Find out where individual ingredients came from (farm) and contact each farm facilities for QC testing for batch sold to manufacturer and what transport facility took to factories. Request Chain of Custody Manuals

#### Cereal

GENERAL MILLS COCOA PUFFS (Sugar, Whole Grains (Corn, Oats, and Rice) and Corn Flour, Modified Corn Starch, Cocoa, Canola and/or Rice Bran Oil, Corn Syrup, Cocoa Processed with Alkali, Salt, Calcium Carbonate, Caramel and Beet Juice Concentrate Color, Tricalcium Phosphate, Trisodium Phosphate, Zinc and Iron, Artificial Flavor, Vitamin C, Niacinamide, Vitamin B6, Vitamin B2, Vitamin B1, Folic Acid, Vitamin B12, Wheat Starch, Vitamin E and BHT to preserve freshness.)  
ALLERGENS: Wheat

#### Milk

Organic Grade A Reduced Fat Milk, Vitamin A Palmitate, Vitamin D3

### **STEP 3:**

Contact transportation departments from farm to factory to check transportation guidelines, contamination factors, handling procedures.

- Temperature
- Storage
- Request Chain of Custody Manuals

### **STEP 4:**

Contact factories for processing/bottling/pasteurizing of both milk and cereal. Look for QC reports for each batch.

- Temperature
- Storage
- Handling
- Foreign Materials
- Equipment Malfunction

### **STEP 5:**

Contact transportation departments from factory to distribution center to check transportation guidelines, contamination factors, handling procedures. Request Chain of Custody Manuals

**STEP 6:**

Contact transportation departments from distribution center to school(s) to check transportation guidelines, contamination factors, handling procedures.

**STEP 7:**

Contact school cafeteria administration to check receivable time, proper handling techniques, measure temperature of all holding facilities. Check sanitation techniques/records. Temperature records.