

STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

Section 207 of the HHFKA amended section 22 of the NSLA (42 U.S.C. 1769c) to require State agencies to report the final results of the administrative review to the public in an accessible, easily understood manner in accordance with guidelines promulgated by the Secretary. Regulations at 7 CFR 210.18(m) requires the State agency to post a summary of the most recent final administrative review results for each SFA on the State agency's publicly available website no later than 30 days after the SA provides the final results of the administrative review to the SFA. The SA must also make a copy of the final administrative review report available to the public upon request.

School Food Authority Name: Dupree School District

Date of Administrative Review (Entrance Conference Date): May 2, 2019

Date review results were provided to the School Food Authority: June 1, 2019

Date review summary was publicly posted: August 30, 2019

The review summary must cover access and reimbursement (including eligibility and certification review results), an SFA's compliance with the meal patterns and the nutritional quality of school meals, the results of the review of the school nutrition environment (including food safety, local school wellness policy, and competitive foods), compliance related to civil rights, and general program participation. At a minimum, this would include the written notification of review findings provided to the SFAs Superintendent or equivalent as required at 7 CFR 210.18(i)(3).

General Program Participation

1. What Child Nutrition Programs does the School Food Authority participate in? (Select all that apply)

- School Breakfast Program
- National School Lunch Program
- Fresh Fruit and Vegetable Program
- Afterschool Snack
- Special Milk Program
- Seamless Summer Option

2. Does the School Food Authority operate under any Special Provisions? (Select all that apply)

- Community Eligibility Provision
- Special Provision 1
- Special Provision 2
- Special Provision 3

Review Findings

3. Were any findings identified during the review of this School Food Authority?

- Yes No

If yes, please indicate the areas and what issues were identified in the table below.

YES	NO	REVIEW FINDINGS			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	A. Program Access and Reimbursement			
		YES	NO		
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certification and Benefit Issuance	
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Verification	
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meal Counting and Claiming	
Finding(s) Details:					
1) The SFA is not completing a daily edit check to confirm meals are correctly claimed.					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	B. Meal Patterns and Nutritional Quality			
		YES	NO		
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meal Components and Quantities	
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Offer versus Serve	
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Dietary Specifications and Nutrient Analysis	
Finding(s) Details:					
1) Grades 9-12- For the week of menu review and the day of review, the lunch menu did not meet the minimum daily and weekly requirements for grain. A grain was offered daily, however the minimum daily and weekly requirements were not met.					
2) Grades 9-12- For the week of menu review, the lunch menu did not meet the minimum daily and weekly requirements for meat/meat alternate. A meat/meat alternate was offered daily, however the minimum daily and weekly requirements were not met.					
3) Grades K-12- For the week of menu review, the lunch menu did not meet the minimum weekly requirement for the beans/legumes vegetable subgroup.					
4) The SFA is not maintaining Child Nutrition labels or Product Formulation Statements for all processed menu items. The following menu items were missing proper documentation: Captain Ken's Tater Tot Casserole and Taco Meat.					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	C. School Nutrition Environment			
		YES	NO		
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food Safety	
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Local School Wellness Policy	
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Competitive Foods	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Other			
Finding(s) Details:					
1) The SFA's documentation does not support the Identified Student Percentages and claiming percentages at the time of the latest CEP approval, as the SFA did not have documentation to support a directly certified status for all students who had been listed as Identified Students. The SFA was not able to provide the supporting documentation from the base year.					

		<p>2) The SFA does not maintain a consolidated tracker for documentation of training hours for all food service staff.</p> <p>3) Storage violations were observed on-site. The SFA had food that was not dated upon delivery. The SFA had food that was not stored 6 inches off the floor.</p> <p>4) The SFA has not performed SFSP outreach.</p> <p>5) The Afterschool Snack claim for the review month was not correct. The number of snacks served was not accurately counted. The SFA underclaimed 146 snacks for the month of review.</p>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<p>D. Civil Rights</p> <p>Finding(s) Details:</p> <p>1) The SFA does not have a civil right complaint process in place that ensures that all complaints will be forwarded to an appropriate USDA office.</p> <p>2) Documentation of civil rights training was not provided for all food service staff. The civil rights training certificate was not available for each food service employee.</p>