

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: Dell Rapids School District

Date of Administrative Review (Entrance Conference Date): 2/21/2017

Date review results were provided to the School Food Authority: 3/16/17

Date review summary was publicly posted: 7/7/2017

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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Meal Counting and Claiming
Finding(s) Details: 1)				
<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) Finding #1 (Onsite #410): Breakfast Ham, Egg, & Cheese Biscuit Bake (1/26/17) meets quantity requirements, however, the recipe does not accurately identify component contribution. All recipes must be standardized and reflect accurate component crediting from menu planner. 2) Finding #2 (Onsite #410): Carnival Cookie with candy pieces (1/23/17) credits as 0.25 oz eq grain per Product Formulation Statement, however, production record indicates the cookie credits as 0.50 oz eq grain. Production records must accurately reflect component crediting, and must not reflect a 'planned average' or anticipation of substitution.				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	C. School Nutrition Environment		
		YES	NO	
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food Safety
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Local School Wellness Policy
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Competitive Foods
<input type="checkbox"/>	<input type="checkbox"/>	Other		
Finding(s) Details: 1) Finding #7 (Onsite #1400): Food Safety Plan is missing the 'Preventing Cross Contamination during Storage and Preparation' Standard Operating Procedure (SOP). All applicable SOPs are required and must be reviewed and implemented at each preparation and serving site in the SFA. 2) Finding #8 (Onsite #1405): Most recent kitchen inspection was posted, however, view of inspection was obstructed during service. The most recent kitchen inspection must be visible to program participants. 3) Finding #5: (Offsite #1000): The following areas of the Local School Wellness Policy (LWP) are identified as out of compliance: a. LWP does not identify a stance on marketing of foods and beverages that meet lunch nutrition standards. b. LWP does not identify the position of the LEA or school official(s) responsible for the implementation and oversight of the policy.				

		<p>4) Finding #6 (Onsite #1105): Reviewer observed a vending machine containing products that do not meet Smart Snack requirements.</p> <ul style="list-style-type: none"> o Chex Mix Snack Mix – Not at least 50% WGR, calories exceed 200, sodium exceeds 200 mg o Ocean Spray 100% juice – exceeds 12 fl oz serving size limit o Gatorade products (20 oz) – exceeds size limit o Nesquik low fat chocolate milk (16 oz, 150 calories) – exceeds calories <p>5) Finding #9 (Offsite #1601): Summer Food Service Program outreach was not conducted. All SFAs participating in the school lunch program must provide outreach/communication regarding availability of summer meals.</p>
X	<input type="checkbox"/>	<p>D. Civil Rights</p> <p>Finding(s) Details:</p> <ol style="list-style-type: none"> 1) Finding #3 (Offsite #803): SFA does not have a formal or informal policy to handle complaints of discrimination within the school meals program. SFA's must have method in place to handle discrimination complaints. 2) Finding #4 (Onsite #811): And Justice For All poster was present, however, during food service operation, poster view was obstructed. The poster must be posted in a prominent location available to all program participants.