

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: Estelline School District

Date of Administrative Review (Entrance Conference Date): 2/9/17

Date review results were provided to the School Food Authority: 2/16/17

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

This institution is an equal opportunity provider.

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

YES	NO	REVIEW FINDINGS		
X	<input type="checkbox"/>	A. Program Access and Reimbursement		
		YES	NO	
		X	<input type="checkbox"/>	Certification and Benefit Issuance
		<input type="checkbox"/>	X	Verification
		X	<input type="checkbox"/>	Meal Counting and Claiming
Finding(s) Details:				
<ol style="list-style-type: none"> 1) Finding 1 (Offsite 110): Notification letters used by the SFA are not the same template that was approved in the iCAN SNP agreement. The letters printed from Infinite Campus do not contain all required notification information. 2) Finding 2 (Onsite 316, 325): Four adult meals were charged as student lunches and claimed for reimbursement. Adult meals do not qualify for federal reimbursement. 				
X	<input type="checkbox"/>	B. Meal Patterns and Nutritional Quality		
		YES	NO	
		X	<input type="checkbox"/>	Meal Components and Quantities
		X	<input type="checkbox"/>	Offer versus Serve
		<input type="checkbox"/>	X	Dietary Specifications and Nutrient Analysis
Finding(s) Details:				
<ol style="list-style-type: none"> 1) Finding 3 (Onsite 401): At lunch, 2 meals contained all components, but contained less than 1/2 cup fruit/vegetable. These meals do not meet minimum meal requirements are considered incomplete and do not qualify for federal reimbursement. 2) Finding 4 (Onsite 404, 502): Signage did not sufficiently describe a reimbursable meal or meet Offer versus Serve requirements stating that students must take at least 1/2 cup fruit and/or vegetable. 3) Finding 5 (Onsite 410): At lunch, 100% of grains must be whole grain rich. According to production records and labels, 75% of grains served for lunch were whole grain rich. 				
X	<input type="checkbox"/>	C. School Nutrition Environment		
		YES	NO	
		X	<input type="checkbox"/>	Food Safety
		X	<input type="checkbox"/>	Local School Wellness Policy
		X	<input type="checkbox"/>	Competitive Foods
X	<input type="checkbox"/>	Other		
Finding(s) Details:				
<ol style="list-style-type: none"> 1) Finding 10 (Onsite 1408): Raw eggs were stored above ready to eat food. This is a critical food safety violation. 2) Finding 11 (Onsite 1410): Five items were found that do not meet the Buy American regulation. According to §210.21 (d), Procurement, all foods used in the program must be domestic products. If a domestic product is not available, documentation must be on file as to why domestic products cannot be procured. 				

		<p>3) Finding 6 (Offsite 1000-1006): The Local Wellness Policy has not been updated or assessed since 2006. Some of the basic required information is included, but is vague. The initial team that developed the policy is a good mix of people, but some staff are no longer with the school. The Local Wellness Policy could not be located on the SFA website.</p> <p>4) Finding 7 (Onsite 1104-1105):</p> <p>A. Food Vending Machine: One item (chips) in snack vending machine does not meet smart snacks requirements because the sodium exceeds 200 mg.</p> <p>B. Drink Vending Machine: All items (Gatorade, tea, lifewater) in beverage vending machine do not meet smart snacks requirements for the grades that have access to the machine.</p> <p>5) Finding 8 (Offsite 1203/Onsite 1214): The Food Service Director (FSD) did not meet the Professional Standards hiring requirements. Request to Hire was submitted and the requirements were met during the review process. Approximately one month after the review, that FSD was let go. If a new FSD meets hiring standards, please add that person's tracking to the training tracker and note who it is. Since starting in the position after January 1, the FSD must have at least 6 hours of training for this school year. If the 6 hours are not yet met, submit a plan to ensure they will be met by June 30, 2017. Then, 12 hours per year must be met beginning July 1, 2017. If new FSD does not meet hiring requirements, a Request to Hire must be submitted and a specific corrective action plan must be followed.</p> <p>6) Finding 9 (Onsite 1300): No water was available to students during breakfast as required by §220.8(1) Meal requirements for breakfasts.</p> <p>7) Finding 12 (Offsite 1600-1601): SFA did not inform households of the availability of Summer Food Service Program; no documentation available.</p>
<input type="checkbox"/>	X	<p>D. Civil Rights</p> <p>Finding(s) Details:</p> <p>1)</p>