

## 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:** McCrossan Boys Ranch

**Date of Administrative Review (Entrance Conference Date):** 10/24/17

**Date review results were provided to the School Food Authority:** 11/20/17

**Date review summary was publicly posted:** 1/22/18

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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		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>A. Program Access and Reimbursement</b>		
		<b>YES</b>	<b>NO</b>	
		<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) <b>Finding 1 (Onsite 316):</b> School Food Authority underclaimed by one lunch meal on the September claim for reimbursement. Finding is not systemic. Submitted claims for reimbursement must reflect accurately reflect monthly meal count.				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>B. Meal Patterns and Nutritional Quality</b>		
		<b>YES</b>	<b>NO</b>	
		<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: <ul style="list-style-type: none"> <li><b>Finding 2 (Onsite 410):</b> Reviewer observed short quantities based on provided recipes and serving sizes. According to 7 CFR 210.10, Meals offered to each age/grade group must include the food components and food quantities specified in the meal pattern. Repeat violations in this area may result in fiscal action. See items below related to lunch meal pattern requirements.</li> </ul> <p>Refried beans (9/5) provide .496 cups per serving; rounds down to .25 cups per serving. Daily vegetable minimum quantity was met due to other available options, however, weekly legume subgroup was short.</p> <p>Corn chips (9/5) recipe needs updating – yields 1 ounce equivalent per person, although production record indicates 2 ounce serving size.</p> <p>Mashed potato (9/10) recipe serving size and production record serving size were inconsistent, although minimum quantity requirement is met.</p>				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>C. School Nutrition Environment</b>		
		<b>YES</b>	<b>NO</b>	
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food Safety
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Local School Wellness Policy
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Competitive Foods
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Other: Professional Standards, Resource Management		
Finding(s) Details: <ul style="list-style-type: none"> <li><b>Finding 4 (Offsite 1000 Series):</b> Local Wellness Policy does not meet the following minimum requirements for the Local Wellness Policy (LWP) final rule:               <ul style="list-style-type: none"> <li>Documentation of the most recent update was not maintained. (1002)</li> <li>Documentation of outreach to stakeholders for LWP Committee participation/update not maintained/completed. (1003)</li> </ul> </li> </ul>				

		<ul style="list-style-type: none"> <li>• Policy does not specify that stakeholders are made aware of their ability to participate in the development, review, update, and implementation of the LWP. (1004)</li> <li>• Policy does not include description of assessment/measuring implementation. (1005)</li> </ul> <ul style="list-style-type: none"> <li>• <b>Finding 5 (Offsite 1204, Offsite 1210, Onsite 1214, Onsite 1217, Onsite 1219):</b> The Food Service Management Company (FSMC) employed food service director met annual training hours, however, the program director overseeing the FSMC contract has not met annual training hours for director. Training hours must be met by the end of the program year.</li> <li>• <b>Finding 6 (Onsite 1400):</b> Standard Operating Procedure #21 (Safe Food Transportation, Storage, and Handling for all Child Nutrition Programs) was not observed in the Food Safety Plan. All required elements of the Food Safety Plan must be included. This item is required for all agencies per <i>Public Law 111-296 Section 302</i>.</li> <li>• <b>Finding 7 (Onsite 1407):</b> Food Safety Checklist was not documented as completed. The Food Safety Checklist must be completed at least monthly, and more frequent if food safety issues are observed. All required elements of the Food Safety Plan must be implemented. This item is required for all agencies per <i>Public Law 111-296 Section 302</i>.</li> <li>• <b>Finding 8 (Onsite 1408):</b> Thermometer calibrations were not maintained. Thermometers must be calibrated/documented at least weekly. This item is required for all agencies per <i>Public Law 111-296 Section 302</i>.</li> <li>• <b>Finding 9 (Onsite 1411):</b> Reviewer observed Pineapple from Thailand and Kenya, along with Peaches and Mandarin Oranges from China. <i>7 CFR 210.21</i> requires that all foods served be agricultural commodities that are produced in the United States; and food products that are processed in the United States substantially using agricultural commodities that are produced in the United States.</li> <li>• <b>Finding 10 (Onsite 1700):</b> Reviewer observed two consolidation errors for the September Afterschool Snack counts. The errors cancelled each other out, making the submitted claim to reflect an accurate count. Finding is not systemic. Submitted claims for reimbursement must accurately reflect monthly meal count.</li> <li>• <b>Finding 11 (Onsite 1700):</b> Afterschool Snack Monitoring form has not yet been completed for SY17-18. According to <a href="#">CANS/NSLP Memo #36</a>, After School Snack programs must be reviewed at least two times a year; the first must be during the first four weeks of program operation.</li> <li>• <b>Finding 12 (Offsite 700):</b> It is identified that there is not a clear delineation of the Nonprofit School Food Service Account. Separate accounting is needed to isolate the actual "Program" Nonprofit School Food Service Account, as required by 210.14(c).</li> </ul>
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<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>D. Civil Rights</b> Finding(s) Details: <ul style="list-style-type: none"><li>• <b>Finding 3(Offsite 803):</b> SFA does not have a formal or informal policy to handle complaints of discrimination within the school meals program.</li></ul>
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