

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: Yankton School District

Date of Administrative Review (Entrance Conference Date): 1/31/18

Date review results were provided to the School Food Authority: 2/26/18

Date review summary was publicly posted: 3/23/18

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"/>	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: Finding 1 (Onsite 322): Reviewer identified that Yankton reported preschool students in the free and reduced eligibility count, however, preschool does not have access to the reimbursable meal programs. Students with an opportunity to participate in the school meal program are to be recognized as enrolled (7 CFR 210.2).				
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Offer versus Serve
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Dietary Specifications and Nutrient Analysis
Finding(s) Details: Finding 2 (Onsite 409): Alternate entrees are not clearly identified on the menu of the production record, identifying availability of a reimbursable meal. Production records must demonstrate that a meal selected for reimbursement has access to all required components (210.10(a)(3)). Finding 3 (Onsite 410): Reviewer observed a whole grain-rich caramel roll, however, the recipe needs updating, as the product does not identify whole wheat as an ingredient. As specified in 7 CFR 210.10(c), schools must offer the food components and quantities required in the established meal pattern. Repeat quantity violations may result in potential fiscal action on a future administrative review. Finding 4 (Onsite 502): Signage at site did not include the required language to select at least ½ cup fruit or vegetable at lunch at Webster Elementary. Sites are required to include language identifying the minimum requirements for a reimbursable meal selection.				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	C. School Nutrition Environment		
		YES	NO	
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food Safety, Storage, & Buy American
		<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;		
Finding(s) Details: Finding 5 (Offsite 1000 Series): Local Wellness Policy is missing the following required elements: <ul style="list-style-type: none"> ○ Permit marketing on the school campus during the school day of only foods and beverages which meet lunch nutrition standards (1000) ○ Identify the position of the local education agency or school official responsible for implementation and oversight of the Local Wellness Policy (1000) 				

		<ul style="list-style-type: none"> ○ Policy does not include description of assessment/measuring implementation. Assessment results must be made available to the public once completed. (1005, 1006) <p>Finding 6 (Offsite 1208, Onsite 1217): Although all annual training hour requirements are met, training tracking does not include Key Topics on the agency-wide report. Recording training events without identifying a specific training topic (or topic code) does not allow for ease of identifying the training topic.</p> <p>Finding 7 (Onsite 1403, 1411): Reviewer observed mandarin oranges (@ Middle School) and peaches (@ Elementary) with a country of origin outside of the USA. The SFA did not have documentation on file to support an exception to the Buy American requirement for these products.</p> <p>The Buy American requirement states that a food or food product is grown and/processed in the USA. At least 51% of the final processed product must be made up of domestically grown commodities. For products that are <u>not</u> USA grown and processed, the SFA needs to have a documentation indicating that domestic products are truly not available or reasonably priced.</p>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<p>D. Civil Rights</p> <p>Finding(s) Details: No findings in this area.</p>