

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: _____ Highmore Harrold School District _____

Date of Administrative Review (Entrance Conference Date): _____ 2/27/2023 _____

Date review results were provided to the School Food Authority: _____ 4/14/2023 _____

Date review summary was publicly posted: _____ 4/21/23 _____

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"/>	<input type="checkbox"/>	Verification
		<input type="checkbox"/>	<input type="checkbox"/>	Meal Counting and Claiming
Finding(s) Details: 1. 4 students (1 application) was approved as Reduced Price, however, the application was not available for review. This may result in a fiscal calculation.				
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: 1. During the week of menu review, the breakfast menu did not meet the 80% Whole Grain Rich requirement for grains (K-8 meal pattern). 2. On the day of review, 2 meals that were claimed at the point of service for reimbursement did not contain all required components for breakfast. All required components were available, however, students did not select the minimum 1/2 cup fruit/vegetable required (K-8 meal pattern). This finding will result in fiscal calculation due to incomplete meals claimed for reimbursement. 3. During the week of menu review, the lunch menu did not meet the 80% Whole Grain Rich requirement for grains (K-8 meal pattern). 4. During the week of menu review, the lunch menu did not meet the 1 ounce equivalent grain requirement for K-8. A grain was provided, however the minimum required portion size was not offered, due to bread being 26 grams instead of 28 grams. 5. For the week of menu review, the K-8 lunch menu did not meet the minimum weekly requirement of beans/peas/legumes subgroup. Vegetable subgroups must be offered in minimum required amounts over the course of the week. 6. Reviewer observed unstandardized recipes. Components were provided, however the serving yield was unclear. 7. On the day of review, 4 meals that were claimed at the point of service for reimbursement did not contain all required components for lunch. All required components were available, however, students did not select the minimum components required. This finding will result in fiscal calculation due to				

		incomplete meals claimed for reimbursement (K-8 meal pattern).		
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: Professional Standards, Buy American, Outreach
		Finding(s) Details:		
<ol style="list-style-type: none"> 1. An assessment of the Local Wellness Policy has not been completed. The LEA is required to perform an assessment of the Local Wellness Policy at a minimum once every three years. The results of the assessment need to be made available to the public. The LEA should use the results of the assessment to determine any changes or updates that need to be made to the wellness policy. 2. The Local Wellness Policy does not contain all of the required components. The Wellness Policy does not include: Language permitting only the marketing of foods and beverages that meet nutrition standards; Identification of the position of the LEA representative responsible for the implementation and oversight of the local school wellness policy; A description of the plan for measuring the implementation of the local school wellness policy, and for reporting local school wellness policy content and implementation issues to the public. 3. The SFA is selling items that do not meet the Smart Snacks nutrition standards. Beef Jerky does not meet sodium and calories from fat requirements. The SFA must ensure that all food and beverage items meet the Smart Snack requirements. 4. Reviewer observed mandarin oranges from China. All foods served must be produced in the United States, or have documentation demonstrating that the domestic product is not available, or that there is a substantial cost differential between foreign and domestic product. 5. The Food Safety Plan/Standard Operating Procedures (SOP) was not implemented, reviewed, and updated as required. SOPs must be updated to accurately reflect processes and procedures. 				
<input type="checkbox"/>	X	D. Civil Rights		
		Finding(s) Details: None		