

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: Pine Ridge

Date of Administrative Review (Entrance Conference Date): 5-14-2024

Date review results were provided to the School Food Authority: 8-22-2024

Date review summary was publicly posted: 9/19/24

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	
✓	☐	A. Program Access and Reimbursement	
		YES	NO
		☐	✓
		☐	✓
		✓	☐
Finding(s) Details: 1) The point of service system does not provide an accurate meal count. This is a systemic error. This finding may result in a fiscal calculation. 7 CFR 210.8 2)			
✓	☐	B. Meal Patterns and Nutritional Quality	
		YES	NO
		✓	☐
		✓	☐
		✓	☐
Finding(s) Details: 1) Systemic meal pattern violations result in the School Food Authority being ineligible in performance based meal reimbursement (\$0.08) from May 1, 2024 until the first full month that the SFA demonstrates satisfaction of the SA that corrective action has taken place. Regulation: 7 CFR 220.8(h)(1) 2) Signage is not posted near or at the beginning of the serving line identifying what constitutes a reimbursable meal for breakfast or lunch. Regulation: 7 CFR 220.8(a)(2) 3) Systemic meal pattern violations result in the School Food Authority being ineligible in performance based meal reimbursement (\$0.08) from May 1, 2024 until the first full month that the SFA demonstrates satisfaction of the SA that corrective action has taken place. Regulation: 7 CFR 210.18(l)(4) 4) Menus submitted do not meet meal pattern requirements. All meals served must meet minimum meal pattern requirements to be claimed for reimbursement. Regulation: 7 CFR 210.10 (c) 5) There is no Offer versus Serve reimbursable meal signage. Offer versus Serve Meal signage must include the requirement for students to select at least 1/2 cup fruit or vegetable. Regulation: 7 CFR 210.10(a)(2)			

		<p>6) Offer versus Serve is not being implemented correctly. Students do not have the option to decline components, while still selecting a reimbursable meal. Reimbursable meals under Offer Versus Serve must include at least three of five components, with one being at least 1/2 cup fruit and/or vegetable. Regulation: 7 CFR 210.10(e)</p> <p>7) Based on the completed nutrient analysis, the menu for grade group (9-12) did not meet the dietary specification for sodium for lunch. The sodium requirements for lunch are: 9-12: <1280. Regulation: 7 CFR 210.10(f)</p>															
✓	□	<p>C. School Nutrition Environment</p> <table border="1" data-bbox="380 766 1292 934"> <thead> <tr> <th style="width: 10%;">YES</th> <th style="width: 10%;">NO</th> <th></th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">✓</td> <td style="text-align: center;">□</td> <td>Food Safety</td> </tr> <tr> <td style="text-align: center;">✓</td> <td style="text-align: center;">□</td> <td>Local School Wellness Policy</td> </tr> <tr> <td style="text-align: center;">□</td> <td style="text-align: center;">□</td> <td>Competitive Foods</td> </tr> <tr> <td style="text-align: center;">✓</td> <td style="text-align: center;">□</td> <td>Other: Professional Standards, Buy American, Outreach</td> </tr> </tbody> </table> <p>Finding(s) Details:</p> <p>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. Regulation: 7 CFR 210.31</p> <p>2) The School Nutrition Program Director and school food service staff did not meet the training requirements and did not have scheduled/planned trainings for the remainder of the school year to meet annual training requirements. Regulation: 7 CFR 210.30(b)(3)</p> <p>3) The SFA is not tracking training hours annually. The SFA must track the hours of training completed by all School Nutrition staff on an annual basis. Regulation: 7 CFR 210.30(g)</p> <p>4) Reviewer observed canned pineapple and tropical fruit, both from Thailand. 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. Regulation: 7 CFR 210.21</p> <p>5) The SFA does not have a food safety plan. The SFA must have a food safety plan available at each site to ensure food service staff will be able to stay in compliance with food safety requirements and procedures.</p> <p>7 CFR 210.13(c) Q1400</p>	YES	NO		✓	□	Food Safety	✓	□	Local School Wellness Policy	□	□	Competitive Foods	✓	□	Other: Professional Standards, Buy American, Outreach
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<input type="checkbox"/>	<input checked="" type="checkbox"/>	D. Civil Rights Finding(s) Details:
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