

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: Deuel School District

Date of Administrative Review (Entrance Conference Date): 12/14/17

Date review results were provided to the School Food Authority: 03/14/17

Date review summary was publicly posted: 7/19/2017

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"/>
		<input type="checkbox"/>	X
		<input type="checkbox"/>	X
Finding(s) Details:			
1) Finding PS1 #1: Off Site 304 (I) and On Site 120: SFA indicated that new students are allowed to eat at full price until a complete application is received and approved. Once an approved Free or Reduced Price application is complete, the SFA back dates the free/reduced price meals to the start date of the new student. Free or reduced meal price benefits <u>cannot</u> be back dated.			
X	<input type="checkbox"/>	B. Meal Patterns and Nutritional Quality	
		YES	NO
		X	<input type="checkbox"/>
		<input type="checkbox"/>	X
		X	<input type="checkbox"/>
Finding(s) Details:			
1) Finding PS2, #1: On Site 401 & 500; During breakfast meal service the reviewer observed sixteen students with incomplete and non-reimbursable meals. These student meals were entered into the point of service as a reimbursable meal. POS person did not make any corrections to the system to indicate students were not getting the reimbursable meal and should be charged ala carte. <ul style="list-style-type: none"> • One of three required components: Juice only, muffin only (2), yogurt only • Two of three required components: muffin and juice, muffin and fruit (3), Toast and juice, Yogurt and Juice • Missing ½ c fruit requirement: milk and yogurt, muffin and milk, muffin and yogurt (2), cereal, milk and toast (2) These meals do not meet the requirements for reimbursement and will be disallowed from claiming.			
2) Finding PS2, #2: On Site 401; Head Start students were offered juice OR milk at breakfast. Each item is a different component in the menu and students should be able to choose both juice and milk if they would like. School allows offer versus serve for this age group.			
3) Finding PS2 #3: On Site 404: There was no sign in the meal service area that indicated what a complete lunch and breakfast meal consists of each meal. The sign must include the components for each meal (breakfast and lunch); it must also include the minimum selections under offer versus serve. The reviewer emailed examples of signs to food service.			
4) Finding PS2, #4: On Site 603; SFA was using Encore production records which were not approved in their SY 16-17 iCAN application. The Encore template was missing some required pieces of production record			

		<p>information.</p> <p>5) Finding PS2, #5: On Site 603; Production records submitted for the new week were incomplete. The information left undocumented was “Total Planned Servings”, “Total Units Prepared” and/or “Amount Added of Left Over”. All areas on the production record must be completed with accurate information for each meal.</p> <p>6) Finding PS2, #6: On Site 603; The lunch menu contained noodles made from semolina. Semolina is not a whole grain. Per NSLP and SBP regulations in 7 CFR 210.10, all grains are required to be whole grain-rich.</p> <p>Whipped margarine and margarine product was submitted with the breakfast menu review and identified during the on-site visit that contained 1 gram of trans fat per 1 T serving. Trans fats are not allowed in the School Nutrition Program per CFR 210.10(a)(3). “Labels or Manufacturer specifications for food products and ingredients used to prepare school meals must indicate zero grams of trans fat per serving (less than 0.5 grams)”.</p>
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X	<input type="checkbox"/>	C. School Nutrition Environment		
		YES	NO	
		X	<input type="checkbox"/>	Food Safety
		X	<input type="checkbox"/>	Local School Wellness Policy
		<input type="checkbox"/>	X	Competitive Foods
		X	<input type="checkbox"/>	Other
		Finding(s) Details:		
<p>1) Finding GA, #6: On site #1403; SFA is missing HACCP-Based Standard Operating Procedure #21, “Safe Food transportation, Storage and Handling for all Child Nutrition Programs.” This SOP is required for all agencies per public law 111-296 section 302. This requires the food safety plan to include any facility or part of a facility in which food is stored, prepared, or served for the purposes of the school nutrition programs.</p> <p>2) Finding GA, #7: Bananas from Honduras and Mandarin Oranges from China were found in the kitchen. The SFA did not have supporting documentation for products which were not grown or manufactured in the United States. There is a Buy American requirement in the school lunch program (210.21(d)). All food must be domestically grown and processed in the United States. If the SFA is unable to purchase domestically grown food, the SFA must obtain documentation to support that this food is not commercially grown in the U.S. or the cost of domestically grown food is significantly higher than a foreign grown and processed food.</p> <p>3) Finding #3: Off Site 1004; The SFA currently directly solicits member of their Wellness Committee thus limiting their participation from various stakeholders. During On Site interview, various options were discussed for soliciting various stakeholders, including a notification being included in the Parent Packets that are sent out yearly, information being included in the Student Handbook and flyers being put up in the school building.</p> <p>4) Finding #4: Off Site 1005, 1006; SFA has not completed a recent assessment on the implementation of Wellness Plan. The Final Rule,</p>				

		<p>released in July of 2016 states that a triennial assessment must be done once every 3 years. This assessment must determine compliance with the Wellness Policy, it compares to model policies, and the progress made by the SFA in attaining the goals set forth in the SFA's Wellness Policy.</p> <p>5) Finding GA, #5: Off Site 1206; Full-time staff must complete 6 hours of education/training for the 2016-17 SY as defined by the Professional Standards rule released in March of 2015.</p> <p>6) Finding #8: Off Site 1601; SFA was unaware that it is required to inform families of the availability of meals offered through the Summer Food Service Program before the end of the school year. During the On-Site technical assistance was given in the form of education to the requirement and ideas on how to inform families. The intent of this rule is to reach needy families with free feeding opportunities throughout the state even if there is no local summer feeding site.</p>
X	<input type="checkbox"/>	<p>D. Civil Rights</p> <p>Finding(s) Details:</p> <p>1) Finding GA, #2: Off site 803; Currently the SFA has a general Complaint Policy that references Federal Funds, but does not specifically reference discrimination within the FNS School Meal Program. USDA's memo, Civil Rights in the SNLP and SBP, #108 gives specific guidance for all Federally funded FNS programs.</p>