

## 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:** South Dakota Department of Human Services

**Date of Administrative Review (Entrance Conference Date):** 12/29/2016

**Date review results were provided to the School Food Authority:** 1/10/2017

**Date review summary was publicly posted:** 3/15/2017

---

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			
<input type="checkbox"/>	XX	<b>A. Program Access and Reimbursement</b>			
		<b>YES</b>	<b>NO</b>		
		<input type="checkbox"/>	XX	Certification and Benefit Issuance	
		<input type="checkbox"/>	XX	Verification	
		<input type="checkbox"/>	XX	Meal Counting and Claiming	
Finding(s) Details:					
1)					
XX	<input type="checkbox"/>	<b>B. Meal Patterns and Nutritional Quality</b>			
		<b>YES</b>	<b>NO</b>		
		XX	<input type="checkbox"/>	Meal Components and Quantities	
		<input type="checkbox"/>	XX	Offer versus Serve	
		<input type="checkbox"/>	XX	Dietary Specifications and Nutrient Analysis	
Finding(s) Details:					
1) Finding 1: Onsite 410: Minimum quantities are not met for the week of menu reviewed.					
<ul style="list-style-type: none"> <li>• Breakfast: 100% of grains must be whole grain rich. 90% of grains served for breakfast were whole grain rich.</li> <li>• Lunch: 1 1/4 cups of red orange vegetables must be served during the course of a week. 1/2 cup red orange vegetables was served throughout the week</li> <li>• Lunch: For meat/meat alternate, a minimum of 2 ounce equivalents must be served daily. 5 of the 7 days were under 2 ounce equivalents. A minimum of 14 ounce equivalents of meat/meat alternate must be served during the course of a week. 9 ounce equivalents were served throughout the week.</li> <li>• Lunch: For grain, a minimum of 2 ounce equivalents must be served daily. 4 of the 7 days were under 2 ounce equivalents. A minimum of 14 ounce equivalents of meat/meat alternate must be served during the course of a week. 8 ounce equivalents were served throughout the week.</li> <li>• Lunch: 100% of grains must be whole grain rich. 84.4% of grains served for lunch were whole grain rich.</li> </ul>					
XX	<input type="checkbox"/>	<b>C. School Nutrition Environment</b>			
		<b>YES</b>	<b>NO</b>		
		XX	<input type="checkbox"/>	Food Safety	
		XX	<input type="checkbox"/>	Local School Wellness Policy	
		XX	<input type="checkbox"/>	Competitive Foods	
XX	<input type="checkbox"/>	Other: Buy American			
Finding(s) Details:					
1) Finding 3: Offsite 1000-1006: Agency does not have a Local Wellness Policy.					
2) Finding 4: Offsite 1100-1103/Onsite 1104-1107: Competitive Foods: Vending machines and canteen do not meet smart snacks requirements.					

		<p>3) Finding 5: Onsite 1403: No written food safety plan was available at the Cottage North or South locations. The reviewer was informed that a food safety plan is only located at the food service building. A written food safety plan must be available at each location where food is stored, prepared, or served in accordance with 7CFR 210.13.</p> <p>4) Finding 6: Onsite 1407: Food Safety: No temperature logs were available at Cottage North or South. The only temperature logs witnessed were at the food service building. Temperature logs must be available at each location where food is stored, prepared, or served in accordance with 7CFR 210.13.</p>
XX	<input type="checkbox"/>	<p><b>D. Civil Rights</b></p> <p>Finding(s) Details:</p> <p>1) Finding 2: Onsite 811: The “And Justice for All” poster observed did not meet requirements and posters were not located in every feeding location.</p>