

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: Red Cloud Indian School

Date of Administrative Review (Entrance Conference Date): 1/25/2018

Date review results were provided to the School Food Authority: 2/2/2018

Date review summary was publicly posted: 4/26/2018

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"/>	<p>A. Program Access and Reimbursement</p> <table border="1"> <thead> <tr> <th>YES</th> <th>NO</th> <th></th> </tr> </thead> <tbody> <tr> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Certification and Benefit Issuance</td> </tr> <tr> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Verification</td> </tr> <tr> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Meal Counting and Claiming</td> </tr> </tbody> </table> <p>Finding(s) Details:</p> <p>1) Finding 1 (Onsite 316): Breakfast meal counts for the Red Cloud High School were underclaimed by 37. This was due to a consolidation errors when entering numbers from the paper count to the excel spreadsheet.</p> <table border="1"> <thead> <tr> <th>SBP</th> <th>SFA Claim</th> <th>SA Count</th> <th>Diff +/-</th> </tr> </thead> <tbody> <tr> <td>Free</td> <td>824</td> <td>845</td> <td>-21</td> </tr> <tr> <td>Reduced</td> <td>284</td> <td>291</td> <td>-7</td> </tr> <tr> <td>Paid</td> <td>363</td> <td>372</td> <td>-9</td> </tr> <tr> <td>Total</td> <td>1471</td> <td>1508</td> <td>-37</td> </tr> </tbody> </table> <p>According to 2 CFR 210.8 Claims for Reimbursement, School Food Authorities shall establish internal controls which ensure the accuracy of meal counts prior to the submission of the monthly claim for reimbursement. This may result in fiscal action.</p>	YES	NO		<input type="checkbox"/>	<input type="checkbox"/>	Certification and Benefit Issuance	<input type="checkbox"/>	<input type="checkbox"/>	Verification	<input type="checkbox"/>	<input type="checkbox"/>	Meal Counting and Claiming	SBP	SFA Claim	SA Count	Diff +/-	Free	824	845	-21	Reduced	284	291	-7	Paid	363	372	-9	Total	1471	1508	-37
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<input checked="" type="checkbox"/>	<input type="checkbox"/>	<p>B. Meal Patterns and Nutritional Quality</p> <table border="1"> <thead> <tr> <th>YES</th> <th>NO</th> <th></th> </tr> </thead> <tbody> <tr> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Meal Components and Quantities</td> </tr> <tr> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Offer versus Serve</td> </tr> <tr> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Dietary Specifications and Nutrient Analysis</td> </tr> </tbody> </table> <p>Finding(s) Details:</p> <p>1) Finding 2 (Onsite 404, 502): Reviewer observed no signage explaining what constitutes a reimbursable meal for breakfast or lunch for all applicable grade groups, including that students must take at least 1/2 cup fruit for breakfast and at least 1/2 cup fruit and/or vegetable for lunch for Offer vs. Serve. According to 7 CFR 210.10 Meal Requirements for Lunches and Requirements for Afterschool Snacks and USDA Memo SP10-2012 (v.9), students must receive instruction on what constitutes a reimbursable meal through meal identification signage.</p> <p>2) Finding 3a (Onsite 410): Reviewer noted vegetable quantity and subgroup shortages, meat/meat alternate shortages, and grain shortages within the week of menu reviewed for lunch. According to 7 CFR 210.10 Meal Requirements for Lunches and Requirements for Afterschool Snacks, Meals offered to each age/grade group must include the food components and food quantities specified in the meal pattern. Future findings in this area may result in fiscal action.</p> <ul style="list-style-type: none"> o K-8 <ul style="list-style-type: none"> ▪ Weekly: 0 cups of dark green vegetables was offered. At least 1/2 cup dark green vegetables must be offered weekly. 1/2 cup 	YES	NO		<input type="checkbox"/>	<input type="checkbox"/>	Meal Components and Quantities	<input type="checkbox"/>	<input type="checkbox"/>	Offer versus Serve	<input type="checkbox"/>	<input type="checkbox"/>	Dietary Specifications and Nutrient Analysis																				
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		<p>red/orange vegetables was served. At least 3/4 cup red/orange vegetables must be offered weekly. Bread and crackers served were not whole grain rich.</p> <ul style="list-style-type: none"> ▪ 1/9: 5/8 cups of vegetables was served. At least 3/4 cup vegetables must be served daily. ▪ 1/11: 0.25 oz. eq. of meat/meat alternate was served. At least 1 oz. eq. meat/meat alternate must be served daily. However, remember that at least 7 oz. eq. must be served throughout the week. <p>○ 9-12</p> <ul style="list-style-type: none"> ▪ Weekly: 0 cups of dark green vegetables was offered. At least 1/2 cup dark green vegetables must be offered weekly. 1/2 cup red/orange vegetables was served. At least 1 1/4 cup red/orange vegetables must be offered weekly. Bread and crackers served were not whole grain rich. ▪ 1/9: 1/2 cup vegetables were offered. At least 1 cup vegetables must be offered daily. 1.5 oz. eq. grains were offered. At least 2 oz. grains must be offered daily. ▪ 1/10: 0.5 oz. eq. meat/meat alternate was offered. At least 2 oz. eq. meat/meat alternate must be offered daily. 1.5 oz. eq. grains were offered. At least 2 oz. grains must be offered daily. <p>3) Finding 3b (Onsite 410): Chili recipe reviewed did not credit appropriately. According to 7 CFR 210.10 Meal Requirements for Lunches and Requirements for Afterschool Snacks, Meals offered to each age/grade group must include the food components and food quantities specified in the meal pattern. Future findings in this area may result in fiscal action.</p>															
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		<p>tracker. The Healthy, Hunger-Free Kids Act of 2010 (80 FR 11077), and USDA Memo SP 38-2016, require a training tracking tool containing the required fields be provided for Administrative Review purposes.</p> <p>3) Finding 7 (Onsite 1403, 1411): Pineapple and Mandarin Oranges from other countries were observed in dry storage. 7 CFR 210.21 Procurement requires that all foods served be agricultural commodities that are produced in the United States; and food products that are processed in the United States substantially using agricultural commodities that are produced in the United States.</p> <p>4) Finding 8 (Offsite 1601): SFA did not inform households of the availability of SFSP. No documentation available. According to 7 CFR 210.12 Student, Parent, and Community Involvement, school food authorities must cooperate with Summer Food Service Program sponsors to distribute materials to inform families of the availability and location of free Summer Food Service Program meals for students when school is not in session.</p> <p>5) Finding 9 (Afterschool Snack 1700):</p> <ul style="list-style-type: none"> a. No onsite monitoring was conducted within the first four weeks of operation. According to CANS/NSLP Memo #36, After School Snack programs must be reviewed at least two times a year; the first must be during the first four weeks of program operation. b. Afterschool Snack production records were modified, but the modifications were not clear and records were not being completed correctly. According to 7 CFR 210.10 Meal Requirements for Lunches and Requirements for Afterschool Snacks, Production and menu records must show how meals offered contribute to the required food components and food quantities.
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<p>D. Civil Rights</p> <p>Finding(s) Details:</p> <p>1) Finding 4 (Onsite 811): The “And Justice for All” posters displayed were not large enough. According to Civil Rights Instruction 113-1, the appropriate “And Justice for All” poster must be prominently displayed where it may be read by customers. All “And Justice for All” posters must be displayed in a specific size: 11” width x 17” height.</p>