

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: Redfield School District

Date of Administrative Review (Entrance Conference Date): 2-8-17

Date review results were provided to the School Food Authority: 3-24-17

Date review summary was publicly posted: 2-16-18

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"/>	<input checked="" type="checkbox"/>	A. Program Access and Reimbursement	
		YES	NO
		<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>
		Finding(s) Details:	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	B. Meal Patterns and Nutritional Quality	
		YES	NO
		<input checked="" type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input checked="" type="checkbox"/>
		<input checked="" type="checkbox"/>	<input type="checkbox"/>
		Finding(s) Details:	
		<ul style="list-style-type: none"> Finding 1: No daily production records. Each component must be recorded in the proper component section of production records. This is important to ensure a meal is planned and quantity prepared to serve the proper components and quantity for each meal that is claimed for reimbursement. Reviewers gave technical assistance on site, along with websites for information, and booklet on Production records. FSD will start keeping production records immediately going forward. Finding 2 (Onsite 401) Reviewers observed 9 meals containing less than ½ c fruit and/or vegetable at lunch. All meals claimed for reimbursement must contain at least 3 components, with one being ½ cup fruit and/or vegetable. This error will result in a fiscal action calculation. All staff responsible for point of meal service counts must be able to identify a complete and reimbursable meal. Finding 3: (Onsite 410) Reviewer observed fruit cups served at breakfast on 2/8/17 that was not creditable as ½ cup serving of fruit. According to the product label and food buying guide, this product actually only credits as 3/8 cup fruit and 1/8 cup fruit juice. Technical assistance provided during the onsite visit. These fruit cups can be used as a fruit choice for lunch as long as other fruit/veg is offered. Finding 4: Daily bread bar with unproportioned peanut butter and jelly may exceed calorie counts for the week. Finding 5: Freezers have excessive inventory, much outdated or not dated. Finding 6A (Analysis 1): Following are the findings of the Nutrient Analysis performed on the week of menus from Redfield School, for breakfast and lunch meals April 24 – April 28, 2017. Because we have reached the end of the school year, and meals are not served over summer, you will need to submit a plan of action, which will include the actions listed in updated menus. The date of implementation will be when school starts in fall of 2017. Lunch is under calorie requirement as menu reads. Current bread recipe from Bread Box, local bakery, does not have 51% whole grain flour, therefore does not meet compliance for whole grain rich products that the school uses. On 4/26, chili portion was ½ cup, which supplied only 1 oz MMA and 1/8 cup red veg, beans quantity insufficient to credit. Total veg offered for day was ½ cup (daily salad bar 	

		<p>veg offering calculation was 3/8 cup). Weekly MMA requirement short (needs to increase on one day this week) Increasing chili portion to credit 1.5 or 2 oz MMA OR increase fajita meat to 3.5 oz, which would credit as 2 oz MMA (according to USDA fact sheet). On 4/27, Bun, made by local bakery, is not in compliance with the whole grain rich requirement. 4/28, Did not meet the 1 oz. grain daily requirement as only served ¼ c. brown rice. 4/24, Fajita meat does not credit entire 2 oz., only 1 oz. Short on grain this day as tortilla served only credits 1.5 oz. Mixed green and red peppers cannot credit as red veggie. Red pepper needs to in at least 1/8th cup to credit. 4/26, ¾ cup chili only 1.5 oz MMA. Other issues with beans and tomato product. Consider using USDA or Kansas recipe to be compliant OR will need to add more beans and change tomato sauce and refigure crediting. Breadsticks need to be increased to two to meet daily grain requirement. 4/27, Bread Box Bakery bun does not meet whole grain rich requirement. 4/28, 3 oz. scoop of rice is 3/8 cup and does not meet daily grain requirement.</p> <p>Finding 6B (Analysis 2): Daily grain offering needs to be increased to meet average weekly requirements. Also change increase size of hot dog used to meet MMA requirement when serving that meal.</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
		X	<input type="checkbox"/>	Competitive Foods
		X	<input type="checkbox"/>	Other
		<p>Finding(s) Details: Finding 7 (Offsite 1204): Food Service Director has not completed required training hours. SFA also needs to request waiver for hiring food service director without required qualifications.</p> <p>Revised Finding 7: During the onsite review, the SFA indicated the Food Service Director did not meet the professional standards hiring requirements. The SFA submitted a Request to Hire form (received by reviewer on 4-10-2017 from Authorized Rep.) and supporting documents submitted by the Authorized Rep. on 10-23-17. Upon review of the supporting documentation, the reviewer determined that the FSD meets professional standards hiring requirements. Her earned college credits are equivalent to an associate degree and she has 1 ½ years' experience in a school nutrition program. No documented corrective action is required.</p> <p>Finding 9: (Offsite 1003) Positions of Local Wellness Policy (LWP) committee are not identified in writing within the policy. Positions of personnel involved in the review and update of the Local Wellness Policy must be identified within the policy.</p> <p>Finding 10: (Onsite 1100) Snacks sold in the high school contain products that do not meet Smart Snack standards and are available during the school day. Nonprogram foods sold during the school day (midnight to 30 minutes after end of school day) must meet Smart Snack standards. Finding 11: (Onsite 1400) Safe Food Transportation, Storage & Handling for all Child Nutrition Programs SOP was not found in Food Safety Plan. This SOP was added as a requirement from public law 111-296 section 302 which strengthens the safety of all food stored, prepped, and served within a school. Finding 12: (Onsite 1410) Reviewer observed two products with a country of origin</p>		

		<p>outside of the USA (Mandarin Oranges, Pineapple). The SFA did not have documentation on file to support an exception to the Buy American requirement for these products.</p> <p>Finding 13 (Offsite 1601) Summer Food programs have not promoted to households.</p>
X	<input type="checkbox"/>	<p>D. Civil Rights</p> <p>Finding(s) Details: Finding 8 (Offsite 806):Civil Rights training for staff who interact with applicants or participants. Not completed.</p>