

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: Sacred Heart School

Date of Administrative Review (Entrance Conference Date): 1/30/18

Date review results were provided to the School Food Authority: 2/26/18

Date review summary was publicly posted: 3/28/18

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 checked="" type="checkbox"/>	<input type="checkbox"/>	A. Program Access and Reimbursement			
		YES	NO		
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certification and Benefit Issuance	
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Verification	
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meal Counting and Claiming	
Finding(s) Details:					
<p>Finding 1 (Onsite 316, 325): School Food Authority (SFA) overclaimed by four paid lunch meals and underclaimed by three free lunch meals on the December elementary claim for reimbursement. Finding is not systemic, and considered as an issue that arose from manual consolidation, but will result in a fiscal calculation. Submitted claims for reimbursement must accurately reflect monthly meal count.</p>					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	B. Meal Patterns and Nutritional Quality			
		YES	NO		
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meal Components and Quantities	
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Offer versus Serve	
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Dietary Specifications and Nutrient Analysis	
Finding(s) Details:					
<p>Finding 2 (Onsite 410): The menu review from the review period identified that menu planner provided three processed food items that did not have a Product Formulation Statement or CN label (chicken strips, breaded fish, broccoli soup); recipes were unclear/incomplete for four food items (Philly cheese steak, romaine Caesar salad, goulash, chef salad); reviewer is unable to determine product crediting. As specified in 7 CFR 210.18(g)(2)(i)(A), crediting documentation must be maintained (such as a CN label, Product Formulation Statement, or accurate recipe) to demonstrate compliance with the meal pattern.</p> <p>Finding 3 (Onsite 410): The reviewer observed that the Food Service Director is using an unapproved form for tracking of the fruit and vegetable bar, and production records appear incomplete, as listed milk choices are not separated, and amounts added/left over (Column J) not completed. According to 7 CFR 210.10(3), production and menu records must show how the meals offered contribute to the required food components and food quantities for each age/grade group every day.</p>					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	C. School Nutrition Environment			
		YES	NO		
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food Safety & Buy American	
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Local School Wellness Policy	
		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Competitive Foods	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Other: Professional Standards			
Finding(s) Details:					
<ul style="list-style-type: none"> Finding 4 (Offsite 1000 Series): Local Wellness Policy is missing the following required elements: 					

		<ul style="list-style-type: none"> ○ Standards and nutrition guidelines for all foods and beverages sold to students during the school day (Smart Snacks Standards), lunch and breakfast meal pattern and nutrition requirements. (1000) ○ Permit marketing on the school campus during the school day of only foods and beverages which meet lunch nutrition standards. (1000) ○ Identify the position of the local education agency or school official responsible for implementation and oversight of the Local Wellness Policy. (1000) ○ Documentation of the most recent update was not maintained. (1002) ○ Policy does not specify that stakeholders are made aware of their ability to participate in the development, review, update, and implementation of the policy. (1003) ○ Documentation of outreach to stakeholders for Committee participation/update not maintained/completed. (1004) ○ Policy does not include description of assessment/measuring implementation, and assessment is not made available to the public. (1005, 1006) <p>Finding 5 (Offsite 1202, Offsite 1203, Onsite 1212, 1213): Newly hired food service director does not meet hiring requirements at time of hire. Hiring requirements must be met; schools with enrollment of less than 500 may receive State approval.</p> <p>Finding 6 (Onsite 1403, 1411): Reviewer observed pineapple from China. 7 <i>CFR 210.21</i> 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>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<p>D. Civil Rights</p> <p>Finding(s) Details: No findings in this area.</p>