

## 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:** Crow Creek Sioux Tribal School

**Date of Administrative Review (Entrance Conference Date):** April 24, 2019

**Date review results were provided to the School Food Authority:** May 15, 2019

**Date review summary was publicly posted:** October 31, 2019

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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"/>	<b>A. Program Access and Reimbursement</b>			
		<b>YES</b>	<b>NO</b>		
		<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:					
<ol style="list-style-type: none"> <li>1) The SFA overclaimed 2 breakfasts for the month of review.</li> <li>2) The SFA process for claiming meals served to students on a field trip is not acceptable.</li> </ol>					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>B. Meal Patterns and Nutritional Quality</b>			
		<b>YES</b>	<b>NO</b>		
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meal Components and Quantities	
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Offer versus Serve	
		<input type="checkbox"/>	<input type="checkbox"/>	Dietary Specifications and Nutrient Analysis	
Finding(s) Details:					
<ol style="list-style-type: none"> <li>1) There is no meal signage in the cafeterias to identify the components of a reimbursable meal for breakfast or lunch. There is also no signage regarding offer vs serve.</li> <li>2) The SFA is not maintaining Child Nutrition labels or Product Formulation Statements for all processed menu items. The following menu item was missing proper documentation: Hot Dog</li> <li>3) Grade Group K-8 &amp; 9-12- For the week of menu review, the lunch menu did not meet the minimum daily requirements for meat/meat alternate, the weekly requirement for grains, or the whole grain-rich requirement.</li> <li>4) Grade Group 9-12- For the week of menu review, the lunch menu did not meet the minimum daily requirement for grain or fruit.</li> <li>5) For the week of menu review and the day of review the breakfast menu for grades K-12 did not meet the whole grain rich requirement.</li> <li>6) Offer vs Serve is not implemented properly for grades 9-12.</li> <li>7) The food service staff has not been adequately trained on Offer vs Serve.</li> </ol>					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>C. School Nutrition Environment</b>			
		<b>YES</b>	<b>NO</b>		
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food Safety	
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Local School Wellness Policy	
		<input type="checkbox"/>	<input type="checkbox"/>	Competitive Foods	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Other			
Finding(s) Details:					
<ol style="list-style-type: none"> <li>1) The SFAs Local Wellness Policy does not contain all of the required components. The Wellness Policy does not include a plan for measuring</li> </ol>					

		<p>implementation, designation of one or more SFA officials in charge of school compliance oversight, goals for nutrition promotion, and goals for other school-based activities to promote student wellness.</p> <ol style="list-style-type: none"> <li>2) Professional Standard requirements are not met. The School Nutrition Program Director and school nutrition staff did not meet the training requirements and did not have scheduled/planned trainings for the remainder of the school year to meet annual training requirements, and the SFA is not tracking training hours.</li> <li>3) The SFA does not maintain a consolidated tracker for documentation of training hours for all food service staff.</li> <li>4) The SFA is not completing the food safety checklist weekly.</li> <li>5) The SFA is not reviewing and signing off on the SOPs annually.</li> <li>6) Storage violations were observed on-site. The SFA had food that was opened and not dated with date opened and the SFA had food that was not dated upon delivery.</li> <li>7) Temperature logs are not being maintained for all food storage areas. Dry storage temperatures are not recorded.</li> <li>8) The SFA is not in compliance with the Buy American provision. Noncompliant food items were observed, and no documentation was available justifying the limited exception(s). Non-compliant food items were tropical fruit and tuna.</li> </ol>
☒	☐	<p><b>D. Civil Rights</b></p> <p>Finding(s) Details:</p> <ol style="list-style-type: none"> <li>1) The SFA does not have a civil right complaint process in place that ensures that all complaints will be forwarded to an outside agency.</li> <li>2) Documentation of civil rights training was not provided for all food service staff. The civil rights training certificate was not available for each food service employee.</li> <li>3) The current USDA non-discrimination statement is not used on all program materials.</li> <li>4) The USDA “And Justice For All” poster was not posted in the elementary serving line.</li> </ol>