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## 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: McLaughlin School District** 

Date of Administrative Review (Entrance Conference Date): 1/31/19

Date review results were provided to the School Food Authority: 2/25/19

Date review summary was publicly posted: 4/8/19

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
	X School Breakfast Program
	X National School Lunch Program
	X 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)
	X Community Eligibility Provision
	☐ Special Provision 1
	☐ Special Provision 2
	☐ Special Provision 3
Review	r Findings
3.	Were any findings identified during the review of this School Food Authority?
	X Yes   No

If yes, please indicate the areas and what issues were identified in the table below.

YES	NO	REVIEW FINDINGS				
Х		A. Program Access and Reimbursement				
		YES	NO			
			Х	Certification and Benefit Issuance		
			Х	Verification		
		X		Meal Counting and Claiming		
		Findin	g(s) Det	ails:		
		• Fi	inding 1	L (Offsite 308, Onsite 314): Annual agreement identifies a		
		tr	adition	al Point of Service, however, during onsite review, it is		
		О	bserved	that a meal count takes place prior to students accessing a		
		V	egetabl	e bar; food service staff ensures students have a reimbursable		
			neal prio	or to reaching the salad bar. Annual agreement must be		
			•	nt with the onsite processes, per 7 CFR 210.9.		
Х		B. M	leal Patt	terns and Nutritional Quality		
		YES	NO			
		Х		Meal Components and Quantities		
		Х		Offer versus Serve		
			Х	Dietary Specifications and Nutrient Analysis		
		Findin	g(s) Det	ails:		
		• Fi	inding 2	2A (Onsite 400; Onsite 410): The reviewer identified during		
			_	u review from the review period that preschool meals		
				cereal grains with greater than 6 grams of sugar and flavored		
				es. Preschool students are served a reimbursable meal in a		
				area than the K-5 students. Per USDA Memo SP37-2017,		
schools must follow the presc				•		
				must follow the preschool meal pattern as outlined in parts 7		
				10(o)(3), 210.10(p), and 220.8(o) when preschool students are		
				neals in a different area or at a different time than K-5		
	students.					
		• Fi	inding 2	<b>2B (Onsite 400, Onsite 410):</b> During month of the day of		
		re	eview (J	anuary 2019), the reviewer determined 312 preschool		
		bı	reakfas	t meals were counted for reimbursement without service of		
		th	ne Milk	component. Milk was menu planned and delivered by the		
				vice, however, the preschool staff did not provide the milk		
				service of the breakfast meal. During the review period		
				per 2018), the reviewer determined 240 preschool breakfast		
		1		ere claimed for reimbursement without the service of the fluid		
				ponent. Reimbursable breakfast meals to preschoolers must		
				f: Grains, vegetables/fruits, and fluid milk (7 CFR 220.8(o)).		
		TI	his findi	ing will result in a fiscal calculation.		
		St	tate age	encies must continue to take immediate fiscal action if a meal		
				etely missing one or more of the required food components		
				, ,		
		(S	ee / Ch	R 210.18(I)(2)(i); 226.2, definition of "meal;" 226.14(a); and		

	2	26.20(a	)).		
	as m	ssess coneals fo	R 210.18(g)(2)(i)(B)(3)(ii), the State agency is not required to ampliance with the dietary specifications when reviewing represchoolers and a nutrient analysis is not required.  B (Onsite 404): Although signage for lunch was available, no for breakfast was present. Schools must also have signage for		
	signage for breakfast was present. Schools must also have signage for a reimbursable breakfast available.				
	th se se p w an N • Fi e: th	ne revieerving servings, rovided which de nd food men utrition inding sexplained signal vuit or v	(Onsite 410): Production records from the menu review of w period had an incorrect program year, some inaccurate izes (milk, fruit, vegetable, wild rice), and missing planned however, reimbursable meals meeting the meal pattern are l. School food authorities must maintain production records monstrate the contribution to the required food components quantities for each age/grade group every day. Production u record must be maintained in accordance with Food Service (FNS) guidance, per CFR 210.10 (a)(ii)(3).  (Onsite 502): Signage observed during the day of review d what constitutes a reimbursable meal to students; however, age did not include the requirement to select at least ½ cup egetable. Signage is required to include language regarding thion of ½ cup fruit and/or vegetable for a reimbursable meal.		
Х	C. So	chool Nu	utrition Environment		
	YES				
	TES	NO			
	X	NO	Food Safety		
			Food Safety Local School Wellness Policy		
	Х		·		
	X		Local School Wellness Policy Competitive Foods Other: Summer Food Service Outreach; Fresh Fruit & Vegetable		
	X X X	X	Local School Wellness Policy Competitive Foods Other: Summer Food Service Outreach; Fresh Fruit & Vegetable Program		
	X X X Findin	g(s) Det	Local School Wellness Policy Competitive Foods Other: Summer Food Service Outreach; Fresh Fruit & Vegetable Program		

	•	report posted within kitchen. The inspection report is required to be posted in an area visible to program participants.  Finding 8-B (Onsite 1407): Food Safety Plan and Standard Operating Procedures (SOPs) are reviewed and documented with a signature sheet. Each SOP must be signed as reviewed for demonstration of documentation.  Finding 8-C (Onsite 1408): Thermometer calibrations are being completed monthly. Thermometers are required to be calibrated and recorded at least weekly.  Finding 9 (Offsite 1601): SFA did not inform households of the availability of Summer Food Service Program, as required in 8 CFR 210.12(d)(2). 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.  Finding 10 (Onsite 1906): Reviewer observed cupcakes provided in conjunction with the FFVP service. The fresh fruit and/or vegetable offering cannot be accompanied with any other food or milk items.
Х	D. Fin	Civil Rights  ding(s) Details:  Finding 6 (Offsite 803): SFA does not have a formal or informal policy to handle complaints of discrimination within the school meals program.