

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: Mitchell School District

Date of Administrative Review (Entrance Conference Date): 2/28/19

Date review results were provided to the School Food Authority: 3/5/19

Date review summary was publicly posted: 3/18/19

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)

- 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		
X	<input type="checkbox"/>	A. Program Access and Reimbursement		
		YES	NO	
		X	<input type="checkbox"/>	Certification and Benefit Issuance
		<input type="checkbox"/>	X	Verification
		<input type="checkbox"/>	X	Meal Counting and Claiming
Finding(s) Details: <ul style="list-style-type: none"> Finding 1 (Onsite 126; Onsite 133): Determining official approved benefits for a submitted household application (three students – about .04% out of 633 reviewed students) which included a case number that is not consistent with the format used for the applicable assistance program in the State of South Dakota. <p>As stated at 7 CFR 245.6(b), if a household submits a household application for directly certified children, the direct certification eligibility will take precedence. If a match [with state agency direct certification documents/systems] is not found, the determining official should verify the application for cause.</p> 				
X	<input type="checkbox"/>	B. Meal Patterns and Nutritional Quality		
		YES	NO	
		X	<input type="checkbox"/>	Meal Components and Quantities
		X	<input type="checkbox"/>	Offer versus Serve
		<input type="checkbox"/>	X	Dietary Specifications and Nutrient Analysis
Finding(s) Details: <ul style="list-style-type: none"> Finding 2 (Onsite 410): Reviewer observed the menu review from the review period was short of the weekly red/orange vegetable subgroup quantity requirement. Quantity issue was result of the fruit/vegetable bar being after the Point of Service. <p>As specified in 7 CFR 210.10(c), schools must offer the food components and quantities required in the established meal pattern.</p> Finding 3 (Onsite 410): Production Records from the menu review for the Grab N Go meal option do not identify that the fruit and vegetable options from the hot line are available for selection, although menu planner allows availability. <p>School food authorities must maintain production records which demonstrate the contribution to the required food components and food quantities for each age/grade group every day. Production and menu record must be maintained in accordance with Food Nutrition Service (FNS) guidance, per CFR 210.10 (a)(ii)(3).</p> Finding 4 (Onsite 502): Signage observed during the day of review explained what constitutes a reimbursable meal to students; however, 				

		<p>the signage did not include the requirement to select at least ½ cup fruit or vegetable.</p> <p>Per 7 CFR 210.18(g)(2)(i)(B)(1), signage is required to include language to assist the student in selecting a reimbursable meal.</p>															
X	<input type="checkbox"/>	<p>C. School Nutrition Environment</p> <table border="1"> <thead> <tr> <th>YES</th> <th>NO</th> <th></th> </tr> </thead> <tbody> <tr> <td><input type="checkbox"/></td> <td>X</td> <td>Food Safety</td> </tr> <tr> <td><input type="checkbox"/></td> <td>X</td> <td>Local School Wellness Policy</td> </tr> <tr> <td><input type="checkbox"/></td> <td>X</td> <td>Competitive Foods</td> </tr> <tr> <td>X</td> <td><input type="checkbox"/></td> <td>Other: Resource Management; Professional Standards</td> </tr> </tbody> </table> <p>Finding(s) Details:</p> <ul style="list-style-type: none"> • Finding 5 (Offsite 702): Food service account was charged \$15,000 to assist with utility costs for the district, although the district had no justification for this dollar amount. As identified in 2 CFR 200.403(g), allowable costs must be adequately documented. • Finding 6 (Offsite 1203, Onsite 1213): Food Service Director has not completed eight hours of Food Safety Training within the last five years, as required in 7 CFR 210.30(b)(1)(v). 	YES	NO		<input type="checkbox"/>	X	Food Safety	<input type="checkbox"/>	X	Local School Wellness Policy	<input type="checkbox"/>	X	Competitive Foods	X	<input type="checkbox"/>	Other: Resource Management; Professional Standards
YES	NO																
<input type="checkbox"/>	X	Food Safety															
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X	<input type="checkbox"/>	Other: Resource Management; Professional Standards															
<input type="checkbox"/>	X	<p>D. Civil Rights</p> <p>Finding(s) Details:</p> <ul style="list-style-type: none"> • No findings in this area. 															