

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: Lake Preston School District

Date of Administrative Review (Entrance Conference Date): 12/12/2020

Date review results were provided to the School Food Authority: 01/31/2020

Date review summary was publicly posted: 10/09/2020

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

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 type="checkbox"/>	Certification and Benefit Issuance
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Verification
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meal Counting and Claiming
Finding(s) Details: 1) The verification documentation submitted for the off-site assessment indicated a standard verification sample method and two direct certification applications were selected. 2) Signage in the meal service area does not indicate what constitutes the full reimbursable meal. Only signage for the requirement for students to select at least 1/2 cup fruit and/or vegetable for a reimbursable meal was posted. Both are required, per 7 CFR 210.10 Meal Requirements for Lunches and Requirements for Afterschool Snacks. 3) The SFA is not following the approved iCAN SNP agreement that includes a specific preapproval for an alternate point of service (POS) meal count. At breakfast service, on the day of review, there was no dedicated Point of Service attendant present. An unattended sign in sheet that is signed by students is not an acceptable meal count method.				
<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: 1) Meals offered to each age/grade group did not include the food components and food quantities specified in the meal pattern 2) Production Records are not properly filled out and do not clearly document the actual quantities of food planned, prepared, and leftover at breakfast and lunch. SFAs must keep production records which demonstrate the contribution to the required food components and food quantities for each age/grade group every day. Properly completed Production Records protects food service funds by preventing a pattern of over producing food. Production and menu records must be maintained in accordance with Food Nutrition Service (FNS) guidance, per 7 CFR 210.10 (a)(ii)(3). Foods, prepared quantities, and used quantities on the salad/food bar production record were an exact copy each day of the 5-day week. Even though the salad/food bar is located after the POS, the production records must record the actual amount used for all foods offered during meal service – including bonus/free items and condiments. 3) In the lunch review period, the recipe for the Philly Steak does not credit the amount for the meat/meat alternate (MMA) as documented on the product record. 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 recipes) to demonstrate compliance with the meal pattern. Additionally, the Philly Steak recipe indicated meat and vegetables are served mixed together. The meat and vegetables were served separately, which affected proper crediting for MMA..	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	C. School Nutrition Environment	
		YES	NO
		<input type="checkbox"/>	<input checked="" type="checkbox"/> Food Safety
		<input checked="" type="checkbox"/>	<input type="checkbox"/> Local School Wellness Policy
		<input checked="" type="checkbox"/>	<input type="checkbox"/> Competitive Foods
		<input type="checkbox"/>	<input checked="" type="checkbox"/> Other: Professional Standards, Buy American, Outreach
		Finding(s) Details:	
		1) At lunch, second milks, peanut butter sandwiches, and salad bar are served free of charge to students. According to 7 CFR 210. 14(f) Revenue from Nonprogram Foods. Beginning July 1, 2011, SFAs shall ensure that the revenue generated from the sale of nonprogram foods comply with requirements.	
		2) Local Wellness Policy does not contain all required elements..	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	D. Civil Rights	