

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: Marty Indian School

Date of Administrative Review (Entrance Conference Date): January 30, 2020

Date review results were provided to the School Food Authority: February 25, 2020

Date review summary was publicly posted: June 15, 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

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 type="checkbox"/>	<input checked="" type="checkbox"/>	A. Program Access and Reimbursement	
		YES	NO
		<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>
No findings observed for these areas of the administrative review.			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	B. Meal Patterns and Nutritional Quality	
		YES	NO
		<input checked="" type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input checked="" type="checkbox"/>
		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Finding(s) Details: <ul style="list-style-type: none"> • Finding 1 (Onsite 401): Although all components were available and signage met minimum requirements, the reviewer observed ten breakfast meals selected that did not contain the milk component. The school has opted to not utilize Offer Versus Serve for the breakfast meal, which means that all reimbursable meals must contain the full quantity of all required components, per 7 CFR 210.18(g)(2)(i)(B)(2). The non-reimbursable meals will result in a fiscal action calculation. • Finding 2 (Onsite 410): The reviewer observed usage of recipes (macaroni & cheese; chili) that were not fully standardized for usage at the school, based on quantity needed to accommodate forecasted participation. As specified in 7 CFR 210.18(g)(2)(i)(A), crediting documentation must be maintained (such as an accurate recipe) to demonstrate compliance with the meal pattern. 			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	C. School Nutrition Environment	
		YES	NO
		<input checked="" type="checkbox"/>	<input type="checkbox"/>
		<input checked="" type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input checked="" type="checkbox"/>
		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Finding(s) Details: <ul style="list-style-type: none"> • Finding 4 (Offsite 1000-1006): The following items are not in compliance with Local Wellness Policy (LWP) requirements, as identified in 7 CFR 210.31(a): <ol style="list-style-type: none"> 1. LWP does not identify the position of the LEA or school official(s) responsible for the implementation and oversight of the policy. 2. LWP does not clearly indicate the permittance of marketing on the school campus during the school day of only foods and beverages which meet nutrition standards under 210.11. 3. LWP does not include language permitting stakeholders (parents, students, representatives of food service, PE teachers, school health professionals, school board, school administration, and general public) to 			

		<p>participate in the review/update of the policy.</p> <ol style="list-style-type: none"> 4. LWP does not identify how stakeholders are provided an opportunity to participate in the development, implementation, and periodic review/update of the policy. 5. LWP is not easily accessible to the public (such as posting to the school's webpage). 6. Documentation of periodic policy updates are not maintained. <ul style="list-style-type: none"> • Finding 5 (Onsite 1400; 1404; 1407): The school food authority's food safety plan and Standard Operating Procedures (SOPs) are out of date and have not been reviewed or signed for the current school year; the Food Safety Checklist has not been updated or completed. <p>According to <i>7 CFR 210.13 Facilities Management</i>, School Food Authorities must develop a written food safety program that covers any facility where food is stored, prepared, or served. A copy of the Food Safety Plan HACCP-Based Standard Operating Procedures can be found on the CANS/NSLP website under the School Meal Programs Requirements section, Food Safety heading.</p> <ul style="list-style-type: none"> • Finding 6 (Onsite 1406): School has most recent health inspection report posted within kitchen. <p>According to <i>7 CFR 210.13 Facilities Management</i>, schools shall post in a publicly visible location a report of the most recent inspection conducted and provide a copy of the inspection report to a member of the public upon request.</p> <ul style="list-style-type: none"> • Finding 7 (Onsite 1408): Food temperature logs and thermometer calibration logs were not documented. <p>According to <i>7 CFR 210.13 Facilities Management</i>, food safety programs must meet requirements based on traditional hazard analysis and critical control point (HACCP) principles. Food temperature logs must be maintained and documented daily; thermometer calibration logs must be maintained and documented at least weekly.</p>
X	<input type="checkbox"/>	<p>D. Civil Rights</p> <p>Finding(s) Details:</p> <ul style="list-style-type: none"> • Finding 3 (Offsite 803): SFA does not have a formal or informal policy to handle complaints of discrimination within the school meals programs. <p><i>FNS Instruction 113-1</i> and <i>CANS NSLP Memo 206-1</i> describe how complaints of discrimination must be reported.</p>