

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: Oldham-Ramona School District

Date of Administrative Review (Entrance Conference Date): December 12, 2019

Date review results were provided to the School Food Authority: January 9, 2020

Date review summary was publicly posted: February 12, 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	
X	<input type="checkbox"/>	A. Program Access and Reimbursement	
		YES	NO
		X	<input type="checkbox"/>
		<input type="checkbox"/>	X
		<input type="checkbox"/>	X
		Finding(s) Details: <ul style="list-style-type: none"> Finding 1 (Offsite 103, 120): It was determined that the SFA was not properly implementing the 30-day carryover rule. Students have up to 30 operating days of continued benefits at the start of the school year. New eligibility must be issued to the household once determined; the SFA cannot wait for the 30-day carryover to expire. 	
X	<input type="checkbox"/>	B. Meal Patterns and Nutritional Quality	
		YES	NO
		X	<input type="checkbox"/>
		<input type="checkbox"/>	X
		<input type="checkbox"/>	X
		Finding(s) Details: <ul style="list-style-type: none"> Finding 2 (Onsite 409, Onsite 410, Onsite 412, Onsite 1410): Reviewer determined unapproved food sources, in the form of self-canned fruits and vegetables, and self-butchered non-State/USDA inspected meat are used for reimbursable meals at the Spring Lake Colony. 1,727 lunch meals and 1,676 breakfast meals claimed for reimbursement between August and October, 2019 which used an unapproved food source will be calculated for fiscal action. <p>All livestock used on Child Nutrition Programs must be slaughtered under U.S. Department of Agriculture or State-inspected (USDA Memo SP 01-2016). The School food authority shall ensure that food storage, preparation and service is in accordance with the sanitation and health standards established under State and local law and regulations (7 CFR 210.13(a)). Food must be obtained from approved food sources. Food prepared in a private home may not be used or offered for human consumption in a licensed food establishment (South Dakota Food Code 44:02:07:15 – Effective May 26, 1997).</p> <p>In addition to the unapproved food source usage, the reviewer identified the following issues with the submitted week of menus from the Spring Lake Colony site: Lunch:</p> <ol style="list-style-type: none"> Grain offerings are not whole grain-rich (at least half of the grains offered at lunch must be WGR) Only one milk type is recorded on the production records (at least two types of pasteurized milk must be offered – in the form of flavored/unflavored 1% and skim) 	

		<ol style="list-style-type: none"> 3. Fruit not offered on multiple days (Squash is a vegetable) <ol style="list-style-type: none"> a. ½ cup fruit must be available to Elementary b. 1 cup fruit must be available to HS 4. Vegetable offering quantity issues <ol style="list-style-type: none"> a. ¾ cup vegetable must be made available to Elementary b. 1 cup vegetable must be made available to HS 5. Vegetable Subgroup offering requirements not met <ol style="list-style-type: none"> a. Dark Green: 1/2 cup needs to be available over the week b. Beans/Peas (Legumes): ½ cup needs to be available over the week c. Red/Orange: ¾ cup needs to be available over the week d. Starchy: ½ cup needs to be available over the week (1 & 2/3 c offered) – OK e. Other: ½ cup needs to be available over the week (1& 5/6 c offered) – OK <ol style="list-style-type: none"> i. Additional: Additional vegetable needs to be available over the week to meet the weekly requirement (1 cup K-8; 1.5 cup 9-12) <p>Breakfast:</p> <ol style="list-style-type: none"> 1. Only one milk type is recorded on the production records at breakfast (at least two types of pasteurized milk must be offered – in the form of flavored/unflavored 1% and skim) 2. 1 cup of fruit needs to be available to all ages/grade groups at breakfast (1/2 cup listed on production record) <ul style="list-style-type: none"> • Finding 3 (Onsite 410): The reviewer observed the following quantity issues with the Menu Review for Oldham-Ramona Junior High School: <ol style="list-style-type: none"> 1. Breakfast meal options are bundled on the production record – item quantities are not separated 2. Pre-portioned rice & vegetable combination on 11/5 lunch does not have crediting information available, and chicken serving size on is not clearly identified on the production record. 3. Scalloped Potatoes w/ Ham provided on 11/6 credited as ½ ounce-equivalent Meat/Meat Alternate. The menu planner and Point of Service consider the Scalloped Potato serving to count as 1 ounce-equivalent Meat/Meat Alternate. 4. Grain offering for lunch appears to be short of the 6.5 ounce-equivalent minimum for the week. 5. Multi-Day Food Bar Form does not include all required information, such as location compared to Point of Service and daily participation by grade group. <p>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 recipe) to demonstrate compliance with the meal pattern.</p>
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X	<input type="checkbox"/>	C. School Nutrition Environment	
		YES	NO
		X	<input type="checkbox"/>
		X	<input type="checkbox"/>
		<input type="checkbox"/>	X
		Other: Professional Standards, Buy American, Outreach	
Finding(s) Details:			
<ul style="list-style-type: none"> • Finding 6 (Onsite 1407): Reviewer observed that the Food Safety Checklist is not being completed, as required according to 7 CFR 210.13 Facilities Management. The Food Safety Checklist must be completed at least monthly, and more frequently as needed. • Finding 5 (Offsite 1000): The following items 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 clearly recognize that standards & nutrition guidelines must meet 7 CFR 210.10, 7 CFR 210.11, and 7 CFR 220.8 meal pattern and nutrition requirements. 2. LWP does not clearly indicate the permissance of marketing on the school campus during the school day of only foods and beverages which meet nutrition standards under 210.11. 3. LWP references the usage of 2% milk on school meal programs; allowable milk types include skim and 1% 4. LWP references that whole grain will be provided 'when possible', however, the meal pattern requires at least half of the grain offering over the course of the week be whole grain-rich. 5. LWP references the School Meal Initiative (SMI) in the monitoring section; the SMI is no longer used as the Administrative Review has been implemented. 			
X	<input type="checkbox"/>	D. Civil Rights	
		Finding(s) Details:	
<ul style="list-style-type: none"> • Finding 4 (Offsite 803): SFA does not have a formal or informal policy to handle complaints of discrimination within the school meals programs. FNS Instruction 113-1 and CANS NSLP Memo 206-1 describe how complaints of discrimination must be reported. 			