

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: Plankinton School District

Date of Administrative Review (Entrance Conference Date): 01/29/2020

Date review results were provided to the School Food Authority: 05/18/2020

Date review summary was publicly posted: 05/18/2020

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"/>	Certification and Benefit Issuance
		<input type="checkbox"/>	X	Verification
		<input type="checkbox"/>	X	Meal Counting and Claiming
Finding(s) Details:				
1) Finding 2 (Onsite 133): 12 children were identified in iMatch as having Direct Certification Status and were not issued those benefits. According to 210.18(f)(3)(g)(1)(i) Certification and benefit issuance. The State agency must gather information and monitor the school food authority's compliance with program requirements regarding benefit application, direct certification, and categorical eligibility, as well as the transfer of benefits to the point-of-service benefit issuance document.				
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:				
1) Finding 1 (Onsite 410):				
A) On 12/11/2020 0.25 oz. eq. of Grains and 1 oz eq. of M/MA were served for the day at breakfast. According to 220.8 Meal Requirements for Breakfasts 3 (d) Schools may substitute 1 oz. eq. of meat/meat alternate for 1 oz. eq. of grains after the minimum daily grains requirement is met, meals offered to each age/grade group must include the food components and food quantities specified in the meal pattern. Repeat violations in this area may result in fiscal action.				
B) 12/10/19: 0.75 oz. eq. Grains was served on this day; at least 1 oz. eq. Grains must be served daily				
2) Finding 3 (Onsite 501): All staff who are involved with the service of lunch and breakfast must have Offer VS. Serve (OVS) training. CFR 210.10 Meal Requirements for Lunches and Requirements for Afterschool Snack state that school lunches must offer daily the five food components specified in the meal pattern. Under offer versus serve, students must be allowed to decline two components at lunch, except that the students must select at least ½ cup of either the fruit or the vegetable component. Students should also be educated so they know what they must have on their trays.				
3) Finding 4 (Onsite 404, 502): No signage was displayed to indicate what constitutes a reimbursable meal and did not include the requirements to select at least 1/2 cup fruit and/or vegetable. Regulations in 7 CFR 210.10 Meal Requirements for Lunches and Requirements for Afterschool Snacks require schools to identify reimbursable meals to students.				

X	<input type="checkbox"/>	<p>C. School Nutrition Environment</p> <table border="1"> <thead> <tr> <th data-bbox="380 365 464 401">YES</th> <th data-bbox="464 365 548 401">NO</th> <th data-bbox="548 365 1299 401"></th> </tr> </thead> <tbody> <tr> <td data-bbox="380 401 464 436"><input type="checkbox"/></td> <td data-bbox="464 401 548 436">X</td> <td data-bbox="548 401 1299 436">Food Safety</td> </tr> <tr> <td data-bbox="380 436 464 472">X</td> <td data-bbox="464 436 548 472"><input type="checkbox"/></td> <td data-bbox="548 436 1299 472">Local School Wellness Policy</td> </tr> <tr> <td data-bbox="380 472 464 508"><input type="checkbox"/></td> <td data-bbox="464 472 548 508">X</td> <td data-bbox="548 472 1299 508">Competitive Foods</td> </tr> <tr> <td data-bbox="380 508 464 543">X</td> <td data-bbox="464 508 548 543"><input type="checkbox"/></td> <td data-bbox="548 508 1299 543">Other: Professional Standards, Buy American, Outreach</td> </tr> </tbody> </table> <p>Finding(s) Details:</p> <ol style="list-style-type: none"> 1) Finding 6 (Onsite 1403, 1411): Reviewer observed mandarin oranges from China. 7 CFR 210.21 Procurement requires that all foods served be agricultural commodities that are produced in the United States; and food products that are processed in the United States, substantially using agricultural commodities that are produced in the United States. 2) Finding 7 (Offsite 1000-1006): Local Wellness Policy (LWP) does not contain all required elements. Wellness policy has not been updated since 2006 and does not meet current regulation standards. According to 7 CFR 210.31, each local educational agency must establish a local school wellness policy for all schools participating in the National School Lunch Program and/or School Breakfast Program under the jurisdiction of the local educational agency. The local school wellness policy is a written plan that includes methods to promote student wellness, prevent and reduce childhood obesity, and provide assurance that school meals and other food and beverages sold and otherwise made available on the school campus during the school day are consistent with applicable minimum Federal standards. 	YES	NO		<input type="checkbox"/>	X	Food Safety	X	<input type="checkbox"/>	Local School Wellness Policy	<input type="checkbox"/>	X	Competitive Foods	X	<input type="checkbox"/>	Other: Professional Standards, Buy American, Outreach
YES	NO																
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<input type="checkbox"/>	X	Competitive Foods															
X	<input type="checkbox"/>	Other: Professional Standards, Buy American, Outreach															
X	<input type="checkbox"/>	<p>D. Civil Rights</p> <p>Finding(s) Details:</p> <ol style="list-style-type: none"> 1) Finding 5 (Offsite 806): Food service staff have not completed Civil Rights Training for SY19-20. Per FNS Instruction 113-1, Civil Rights Training must be completed annually so that people involved in all levels of administration of programs that receive Federal financial assistance understand civil rights related laws, regulations, procedures, and directives. 															