

800 Governors Drive Pierre, SD 57501-2235 T 605.773.3413 F 605.773.6846 www.doe.sd.gov Email: DOE.SchoolLunch@state.sd.us

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: St. Mary Catholic School							
Date of Administrative Review (Entrance Conference Date):	2/27/24						
Date review results were provided to the School Food Authority:							
Date review summary was publicly posted:9/27/24							

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					
	\checkmark	A. Program Access and Reimbursement					
		YES	NO				
				Certification and Benefit Issuance			
				Verification			
				Meal Counting and Claiming			
\checkmark				terns and Nutritional Quality			
		YES	NO				
		\checkmark		Meal Components and Quantities			
		\checkmark	<u> </u>	Offer versus Serve			
		✓ 		Dietary Specifications and Nutrient Analysis			
			g(s) Det				
		-		y of review, one meal that was claimed at the point of service for			
				ement did not contain all required components for lunch. All			
			-	components were available, however, students did not select the			
				components required. The required component that was missing			
				meal was 1/2 cup fruit or vegetable. This finding may result in fiscal			
				n due to incomplete meals claimed for reimbursement. Regulation:			
			CFR 210	.10(e)			
		2) Offer versus Serve reimbursable meal signage does not include the					
		re	 requirement for students to select at least ½ cup fruit or vegetable. Regulation: 7CFR 210.10(a)(2) 3) Signage is not posted near or at the beginning of the serving line identifying what constitutes a reimbursable meal for lunch. Regulation: 7 CFR 210.10(a)(2) 4) During the week of menu review, the menu did not meet minimum meal pattern requirements. The 6-8 lunch menu did not meet the whole grain-rich requirements or the bean, peas, and legumes vegetable subgroup requirement. All meals served an claimed for reimbursement must meet minimum meal pattern requirements outlined in 7 CFR 210.10. 				
		Re					
		3) Sig					
		21					
		-					
		5) The SFA's food safety plan does not contain the required elements - Cooki					
		Potentially Hazardous Foods, Personal Hygiene, Washing Hands, and Safe Food Transportation, Storage, & Handling for all Child Nutrition Programs. The SFA must have a complete food safety plan that includes all of the required sections as specified by USDA. Regulation: 7 CFR 210.13(c)					
				meal pattern violations result in the School Food Authority being			
		ineligible in performance based meal reimbursement (\$0.08) from March until					
			the first full month that the SFA demonstrates satisfaction of the SA that				
		со	rrective	e action has taken place. Regulation: 7 CFR 210.18(I)(4)			
\checkmark		C. Sc	hool Nu	utrition Environment			
		YES	NO				



	\checkmark		Food Safety			
	\checkmark		Local School Wellness Policy			
			Competitive Foods			
	\checkmark		Other: Professional Standards, Buy American, Outreach			
	Findin	Finding(s) Details:				
	 An assessment of the Local Wellness Policy has not been completed. The LEA is required to perform an assessment of the Local Wellness Policy at a minimum once every three years. The results of the assessment need to be made available to the public. The LEA should use the results of the assessment to determine any changes or updates that need to be made to the wellness policy. Regulation: 7 CFR 210.31 					
	 The SFA did not have the most recent food safety inspection report posted in a publicly visible location. Regulation: 7 CFR 210.13(b) 					
	 The school nutrition staff, including part-time, full-time, and any staff hired after January 1, did not meet the training requirements, and did not have scheduled/planned trainings for the remainder of the school year to meet annual training requirements. Regulation: 7 CFR 210.30(d) 					
	fc pi of	ood safet rovide n f food sa	ol Nutrition Program Director did not complete at least 8 hours of ty training within 30 days of the starting date and was unable to ecessary documentation proving completion of the required 8 hours fety training within the five years preceding their start date. n: 7 CFR 210.30(b)(1)(v)			
	D. Ci	ivil Right	ts			