

**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 (SA) to report the 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 SA to post a summary of the most recent final administrative review results for each School Food Authority (SFA) on the SA publicly available website no later than 30 days after the SA provides the 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: Mast Community Charter School**

**School Agreement Number: 126-51-315-0**

**Date of Administrative Review (Entrance Conference Date): 2/6/2019**

**Date review results were provided to the School Food Authority (SFA): 2/6/2019**

**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

1. 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**

1. Were any findings identified during the review of this School Food Authority?

Yes  No

1. Is there fiscal action associated with findings identified during the review of this School Food Authority?

Yes  No

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| **REVIEW FINDINGS** | | |
| 1. **Program Access and Reimbursement** | | |
| **YES** | **NO** |  |
|  |  | **Certification and Benefit Issuance** – Validation of the SFA certification of students’ eligibility for free or reduced-price meals |
| Finding Detail:   * The SFA (School Food Authority) implemented an electronic applications system without the system being annually approved and reviewed by PDE DFN (PA Department of Education, Division of Food and Nutrition). | | |
|  |  | **Verification** – Validation of the process used by the SFA to confirm selected students’ eligibility for free and reduced-price meals |
| Finding Detail: | | |
|  |  | **Meal Counting and Claiming** – Validation of the SFA meal counting and claiming system that accurately counts, records, consolidates, and reports the number of reimbursable meals claimed, by category |
| Finding Detail:   * Breakfast meals were not documented at the Point of Service (POS). Meals were documented in the cafeteria for the participants who did not receive those meals until they were transported to the classroom. | | |

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| 1. **Meal Patterns and Nutritional Quality** | | |
| **YES** | **NO** |  |
|  |  | **Meal Components and Quantities** – Validation that meals claimed for reimbursement contain the required meal components (also referred to as food components) and quantities |
| Finding Detail:   * Staff checked participants as having a reimbursable meal when the participants did not have all breakfast food items required per OVS requirements to create a reimbursable meal. | | |
|  |  | **Offer versus Serve (provision that allows students to decline some of the food components offered)** – Validation of SFA compliance with OVS requirements if applicable |
| Finding Detail:   * Staff managing the POS (point of service) had difficulty in determining, per the different types of planned menu breakfast item combinations that were being offered to participants, as to what constituted a reimbursable breakfast meals. | | |
|  |  | **Dietary Specifications and Nutrient** **Analysis** – Validation that meals offered to children through the school meal programs are consistent with federal standards for calories, saturated fat, sodium, and *trans* fat |
| Finding Detail: | | |

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| 1. **School Nutrition Environment** | | |
| **YES** | **NO** |  |
|  |  | **Food Safety** – Validation that all selected schools meet the food safety and storage requirements, and comply with the Buy American provisions specified by regulation |
| Finding Detail:   * The SFA only had one safety inspection on file. The SFA made a request via email for a second inspection and the applicable agency responded indicating a fee would be due but the SFA failed to respond and confirm appointment with the applicable agency. * The following food safety issues were identified for the November 2018 HACCP logs selected for review:    \*Missing HACCP logs for the dish machine  \*Missing HACCP refrigeration logs for several refrigeration units (milk coolers, ala cart refrigerators, main refrigeration units) | | |
|  |  | **Local School Wellness Policy** – Review of the SFA’s established Local School Wellness Policy |
| Finding Detail: | | |
|  |  | **Competitive Foods** – Validation of the SFA compliance with regulations for all food and beverages to students outside of the reimbursable meal |
| Finding Detail:   * A la cart snacks that were being sold to the elementary participants included 10oz 100% apple juice and orange juice which does not meet the smart snack standard for the elementary grades. | | |
|  |  | **Professional Standards** – Validation of SFA compliance with required hiring standards and annual training requirements |
| Finding Detail: | | |

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| **D. Civil Rights** | | |
| **YES** | **NO** |  |
|  |  | **Civil Rights –** Validation of SFA compliance with civil rights requirements as applicable to the Child Nutrition Programs |
| Finding Detail: | | |

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| **E. Resource Management** | | |
| **YES** | **NO** |  |
|  |  | **Resource Management –** Validation of SFA compliance with overall financial health of the school food service account |
| Finding Detail: | | |

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|  |  | **Other** |
| Finding Detail: | | |

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| **COMMENDATIONS** |
| **F. Recognition of Accomplishment** |
| * SFA was able very helpful during the SNP AR process; off-site and on-site. Participants enjoyed the meals observed. Positive cafeteria atmosphere/dining experience for participants. |