

**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: South Park School District**

**School Agreement Number: 103-02-875-3**

**Date of Administrative Review (Entrance Conference Date): December 11, 2019**

**Date review results were provided to the School Food Authority (SFA): December 12, 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:   * Not all applications selected for review were approved correctly. Not all applications included the signature of an adult household member. SFA obtained signature prior to the Exit Conference. | | |
|  |  | **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:   * Upon review, it was found that the Breakfast Claim for reimbursement for the site selected was inconsistent with the Edit Check.  This error was found to be non-systemic. | | |

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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:   * Upon review, it was found that the juice restrictions are systemically exceeded at Breakfast. * Breakfast-A review of the menus for the test week of October 7, 2019 through October 11, 2019 did not validate compliance with Dietary Specifications and Food Component Requirements. * Upon review of the Production Records from the Test Week, it was found that the daily & weekly requirements for vegetables were not met, the vegetable subgroup requirements were not met, and the SFA does not document component contributions. * Lunch-A review of the menus for the test week of October 7, 2019 through October 11, 2019 did not validate compliance with Dietary Specifications and Food Component Requirements. | | |
|  |  | **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: | | |
|  |  | **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:   * Food Safety requirements are not met.  Upon review it was found that the Food Safety Plan is not site specific, is not reviewed annually, & is not an accurate reflection of operations. It was also found that receiving temperatures are systemically not documented. | | |
|  |  | **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: | | |
|  |  | **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:   * The Sponsor is not in compliance when providing a fluid milk substitution.  The Sponsor is providing a fluid milk substitution, specifically water for milk, without sufficient documentation from a medical authority. | | |

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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** |
| * Food Service Director & staff were receptive to guidance & initiated immediate corrections where applicable.  |  |  | | --- | --- | |  |  | |