

SNP Administrative Review Findings**Christel House Academy (9380)***Program Year 2022***Christel House Academy (9380)**

2405 Madison Ave.
Indianapolis, IN 46225-2106

No. of Sites / Reviewed: 3 / 1
Month of Review: April 2022

Food Service Contact

Mrs. Summer Stone
Chief School Business Officer
(317) 783-4690
sstone@chschoools.org
FSMC: Sodexo

Executive Contact

Dr. Sarah Weimer
Principal / Director
(317) 783-4690
sweimer@chschoools.org

Commendations

- * The SFA was commended for offering the FFVP during many days of operation.
- * A nice variety of entrees was offered at lunch.
- * Staff were attentive and cooperative during the review process. Cashiers did a nice job ensuring students stopped by the point-of-service to ensure the meal was reimbursable and accurately counted.

Technical Assistance

- * Currently, one fruit choice, carrots, and juice choices are offered at breakfast. Per production records carrots are rarely selected by students. Consider offering additional fruit choices to increase whole fruit consumption. USDA flexibilities also allow for potato products to be served during breakfast meal service.
- * Technical assistance was given to the director regarding wording for parent letters. The OVS tip sheets and breakfast toolkit was emailed to the director the day of review.

No Administrative Findings during Review

SNP Administrative Review Findings

Christel House Academy (9380)

Program Year 2022

Christel House Academy South (5874) Food Service Contact
2405 Madison Ave. Ms. Michelle R Estes
Indianapolis, IN 46225-2106 Cafe Manager
(317) 783-4690

Month of Review: April 2022
Date of Onsite Review: May 4, 2022

Meal Components & Quantities - Christel House Academy South (5874)

402. Day of Review- the minimum daily quantity requirements are met for the age/grade group being served

Finding 9052: Day of Review portion sizes insufficient. *Repeat Finding

As observed on the Day of Review, the portion sizes of meal components from the planned menu and served on the day of review did not meet the minimum meal pattern requirements for the age/grade group(s) being served. Meals that contain insufficient quantities of meal components are incomplete and are not reimbursable. Insufficient portion sizes observed on the Day of Review:

- PBJ sandwich portion was insufficient for 9-12th graders as a #20 scoop was being used (3 1/3 TBSP).
- Granola for yogurt parfaits was insufficient as only a 0.7 oz. portion was offered.
- Vegetable for kindergarten field trip was insufficient (1/2 cup). In a non-OVS situation, the full 3/4 cup portion must be served to all students in this grade group. These meals must be disallowed as this is a repeat finding.

Corrective Action:

The following corrective action was implemented:

- The portion sizes for the PBJ and yogurt parfait were corrected the day of review prior to service.
- The recipe for the PBJ was correct, containing a sufficient portion of peanut butter, and was provided to the cook the day of review.
- The recipe for the yogurt parfait was incorrect, containing only a 1 oz. equivalent of grain. The recipe was corrected the day of review and provided to staff.
- In a non-OVS situation such as field trips, the full 3/4 cup portion must be served to all students in this grade group. The director will design a sack lunch recipe for field trips to ensure reimbursable meals are always sent. Going forward staff will utilize the recipes to ensure minimum requirements are met. Additional response is not required.

Technical Assistance:

The school was advised and given the opportunity to correct the insufficient quantity of meat and grain meal component(s) before the meal service started. The director was advised to be mindful of the minimum weekly portions of components as the minimum daily portions do not always add up to meet the minimum weekly portions.

403. Day of Review- fluid milk (or allowable substitutions) was available in at least two allowable varieties throughout the serving period on all meal service lines

Finding 9000: Fluid Milk

Soy milk was provided as the only milk option for all kindergarten students on a field trip as it was a shelf-stable option. The director stated that coolers could not be used for this specific field trip to provide regular milk, and that shelf-stable milk was not available from their vendor.

Corrective Action:

Soy milk is only approved as a substitution for students with milk allergies or intolerances. Meals taken offsite must meet the meal pattern or must be supported with non-federal funds if they do not. The NSLP meal pattern requires that fluid milk is offered to all students. Going forward, if shelf-stable fluid milk cannot be procured, coolers must be used to keep regular milk cartons cool. These meals are not considered reimbursable but are already included in fiscal action due to insufficient vegetable portion. The corrective action as written is sufficient. Additional response is not required.

Technical Assistance:

Per the USDA Food Buying Guide, fluid milk refers to pasteurized nonfat milk, low-fat milk (1%), reduced-fat milk (2%), whole milk, lactose-free milk, lactose-reduced milk, cultured milk, such as cultured buttermilk, cultured kefir milk, and cultured acidophilus milk, acidified milk, such as acidified kefir milk and acidified acidophilus milk, and Ultra High Temperature (UHT)

SNP Administrative Review Findings**Christel House Academy (9380)****Program Year 2022**

milk, all of which meet State and local standards for such milk. The fluid milk must also contain vitamins A and D at levels specified by the U.S. Food and Drug Administration. Please note that not all fluid milks on this list apply to all Child Nutrition Programs, and some of the fluid milk may be favored. Additionally, soy is a high allergen food, and while it can be a substitute for those who cannot drink cow's milk, it may be risky to offer to all students in general.

410. Review Period- planned menu quantities meet the meal pattern requirements**Finding 9000: Production Record**

The production record format does not include all required information including serving size, component contributions, planned portions, purchase units used, and portions served separated by reimbursable meals versus adult/a la carte servings. Additionally, some areas of the production record were incomplete.

Corrective Action:

As corrective action an updated production record format has been submitted including a production record technician worksheet to be completed by kitchen staff. Training on the updated format will also be provided to staff completing the record. Additional response is not required.

Technical Assistance:

Food temperatures appear to be recorded on separate sheets; therefore, room could be made on the production records for the required information if the temperature columns were removed. Another option would be to utilize the State Agency prototype production record which can be found at the following website under record keeping <https://www.in.gov/doi/nutrition/national-school-lunch-program/>.

410. Review Period- planned menu quantities meet the meal pattern requirements**Finding 9076: Planned menus served during Review month do not meet portion size/quantity requirements. *Repeat Finding**

Productions records were reviewed for the review period to determine whether the portion sizes of meal components from the planned menu and served during the Review Period meet the minimum meal pattern requirements for the age/grade group(s) being served. Meals served with insufficient portion size or insufficient quantities of meal components are incomplete and are not reimbursable. The yogurt parfait offered daily during month week of production records reviewed did not meet the minimum daily or weekly requirements for students. As a result, 113 student lunches will be disallowed.

Corrective Action:

As corrective action the SFA has updated the yogurt parfait recipe to include a muffin that contributes two grain servings rather than the granola. Additional response is not required.

Technical Assistance:

The school was provided technical assistance during the on-site visit. The menu planner is reminded to plan menus that meet all components in both the daily and weekly serving sizes. The NSLP meal pattern can be found here: <https://fns-prod.azureedge.us/sites/default/files/resource-files/nslp-meal-pattern-chart-2022.pdf>.

General Program Compliance - Christel House Academy South (5874)**812. Day of Review- Program benefits were available to all children without discrimination****Finding 9102: Discrimination in Program benefits observed on Day of Review.**

As observed on the Day of Review, Program benefits were not made available to all children without discrimination. Students serving in-school suspension (ISS) were not provided with the same meal choices as all other students. A teacher picked up pre-bagged meals for these students, who are always given cold meal options.

Corrective Action:

All students must have equal access to all meal choices offered to their peers. School staff will bring ISS students through line before or after regular student lunch to ensure all meal choices are offered to all students. Additional response is not required.

SNP Administrative Review Findings

Christel House Academy (9380)

Program Year 2022

Technical Assistance:

The requirement was explained to the director the day of review.

1105. *Foods and beverages sold to students during the school day meet Smart Snacks standards*

Finding 9160: Foods and beverages sold to students not compliant with Smart Snacks standards.

Vending machines near the gym contained non-compliant beverages

Corrective Action:

The SFA indicted the vending company is scheduled to come out next week and place timers on the machines. The machines will be off until 30 minutes after the school day ends. Additional response is not required.

Technical Assistance:

The requirement was explained the day of review.

1406. *The most recent food safety inspection report is posted in a publicly visible location*

Finding 9147: Most recent food safety inspection report is not posted in a publicly visible location.

Corrective Action:

The SFA posted the health inspection the day of review. Additional response is not required.

Technical Assistance:

The requirement was explained the day of review.

1407. *SFA written food safety plan is implemented*

Finding 9000: Food Consumption Areas

On the day of review it was noted that tables were not cleaned after each meal service (including not after breakfast). The cleaning is left up to students but is not enforced. It was noted that it was not in the responsibility of foodservice or janitorial per their contracts.

Corrective Action:

The SFA must ensure the areas where school food is consumed are safe for students to consume meals without risk of cross-contamination or contraction of foodborne illness. This is especially of concern considering the recent COVID pandemic. The Director of Operations spoke with the Head of Custodial the day of review to resolve the issue. Since custodial staff were often sitting and waiting for the cafeteria to clear in order to clean floors, it was agreed that custodial staff also had time to clean tables. The SFA agrees to continue the practice of cleaning tables after each meal service. Additional response is not required.

Technical Assistance:

The food safety concern was shared with the SFA the day of review.