



**SNP Administrative Review Findings**  
*Program Year 2024*

**Nettle Creek School Corp (8305)**

**Nettle Creek School Corp (8305)**

297 East North Market Street  
Hagerstown, IN 47346-1395

No. of Sites / Reviewed: 2 / 1  
Month of Review: March 2024

**Food Service Contact**

Mrs. Amber Rushton  
Business Manager/Food Service  
Director  
(765) 489-4543  
[arushton@nettlecreek.k12.in.us](mailto:arushton@nettlecreek.k12.in.us)  
FSMC: Chartwells

**Executive Contact**

Mrs. Emily Schaeffer  
Superintendent  
(765) 489-4543  
[eschaeffer@nettlecreek.k12.in.us](mailto:eschaeffer@nettlecreek.k12.in.us)

**Commendations**

- \* The food service staff did a terrific job planning, organizing, and preparing for their 2024 Administrative Review. As part of the preparation for the review, the menu certification worksheets for both grade groups lunch and breakfast were completed. This was very time-consuming. The extra efforts are to be commended. The food service staff are very professional and conscientious about meeting the School Nutrition Program Requirements.

**General Program Compliance - Nettle Creek School Corp (8305)**

1403. *Review of agricultural food components indicates violations of the Buy American provision*

**Technical Assistance-Vendor Purchasing Non-Domestic Products Outside of the USA**

The state agency reviewed the submitted letter for the broccoli purchased in Mexico. While single purchases of broccoli can be supported with a non-domestic substitution, if the letter indicates that the vendor cannot supply the requested item for the entire year or other period, the SFA might consider other vendor sources for domestically produced products



**SNP Administrative Review Findings**  
*Program Year 2024*

**Nettle Creek School Corp (8305)**

**Hagerstown Jr/Sr High School (8985)**

297 East North Market Street  
Hagerstown, IN 47346-1395

**Food Service Contact**

Sherri Briar  
Kitchen Lead  
(765) 489-4543

Month of Review: March 2024

Date of Onsite Review: April 29, 2024

**Meal Components & Quantities - Hagerstown Jr/Sr High School (8985)**

*409. Review Period- all required meal components per weekly meal pattern requirements were offered and served to students*

**Technical Assistance-Serving Starchy Vegetables**

During the lunch menu planning process, outside of the 1/2 cup required weekly requirement, it is recommended to limit starchy vegetables due to their high calorie content. For the lunch menu certification week, 3-3/4 cups of starchy vegetables were served.

*409. Review Period- all required meal components per weekly meal pattern requirements were offered and served to students*

**Technical Assistance-Serving Two Grade Groups with One Daily Lunch Production Record**

The distinction between the two different meal patterns for the 7-8 grade group and the 9-12 grade group could not be clearly identified on the production records. There should be difference(s) in the menu planning and meal service for the two grade groups and while one production record can be used for both grade groups, the differences in serving sizes should be recorded and easily recognized.

**Dietary Specifications - Hagerstown Jr/Sr High School (8985)**

*605. Dietary Specifications (Calories, Saturated Fat, Sodium, and Trans Fat) were met for the appropriate age/grade group being served. How is the SFA working towards transitional standards for sodium?*

**Technical Assistance-Extra Extra Bar During Lunch Time**

The extra-extra bar offered at lunch with unlimited servings can sometimes add additional calories. Foods offered, like pea salad and Caesar salad with croutons, are example of foods that may add additional empty calories and were served for lunch at the Jr/Sr High School on the day of review. These types of foods should be served occasionally, and menus evaluated for total fats and calories.