



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

**Resurrection School (K279)**

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5301 New Harmony Road  
Evansville, IN 47720-1775

**Food Service Contact**

Mrs. Shari S Weinzapfel  
Cafeteria Manager  
(812) 963-5556  
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**Executive Contact**

Mrs. Theresa Berendes  
Principal  
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No. of Sites / Reviewed: 1 / 1  
Month of Review: February 2024

**Commendations**

- \* The kitchen and storage areas at Resurrection School were clean and well-organized.
- \* The cafeteria manager and staff were well-prepared and organized for the review.
- \* During the site review, the cafeteria manager engaged with the students by wearing costume headwear and having a joke of the day!

**Resource Management Comprehensive Review - Resurrection School (K279)**

*766. Assessing Compliance with the Nonprogram Foods Revenue/Cost Ratio*

**Finding 10141: Assessment of Non-Program Foods Revenue/Cost Ratio**

The SFA did not assess its compliance with the revenue from non-program foods requirements 7 CFR 210.14(f).

**Corrective Action:**

The SFA must assess compliance with revenue from non-program foods. **As corrective action, the SFA must complete the 5-day reference period using the non-program food revenue tool. Please submit the non-program food revenue tool with documentation to support the figures used.**

**Technical Assistance:**

The non-program food revenue tool to utilize for a reference period can be found at the following link: <https://docs.google.com/spreadsheets/d/1yERVzWRoukH4jqhAQ-RFBhzMIWEKRYQB/edit#gid=1454493429>. Additional guidance can be found at the following link: <https://www.in.gov/doe/nutrition/financial-management/#Revenue from Non Program Foods>.

*770. Correct Rate/Base Calculation*

**Technical Assistance- Applying the Indirect Cost Base**

SFA was advised to obtain documentation anytime the full amount of allowable indirect costs for a program year will not be charged to the foodservice account and will not be charged in the future, as occurred for PY 2022-2023. When the non-profit school foodservice account is not charged the full indirect cost rate, it would be a best practice to obtain in writing that the additional amount not charged is not considered a loan and repayment is not expected. Additionally, indirect costs should be charged consistently among all federal programs per federal regulations.

**General Program Compliance - Resurrection School (K279)**

*808. On-site observations validate Off-Site Assessment Tool responses to Civil Rights questions and responses demonstrate compliance with FNS requirements*

**Finding 10152: Civil Rights Training**

One or more foodservice employees have not completed civil rights within the last 12 months.

**Corrective Action:**

**For corrective action, please submit documentation of the employee's completed Civil Rights training.**



1400. *The written food safety plan contains required elements and a copy is available at each school*

**Finding 9142: The written food safety plan does not contain all the required elements.**

The written food safety plan does not comply with the HACCP program criteria described in 7CFR 210.13(c). Missing elements: description of program overview and facility, identification and documentation in writing of all menu items according to the process approach to HACCP, and forms used for monitoring and recordkeeping.

**Corrective Action:**

During the onsite review, the reviewer provided technical assistance regarding the requirements for the food safety plan. **For corrective action, the SFA will need to update the food safety plan to include all elements. Please submit a copy of the revised food safety plan.**

**Technical Assistance:**

The reviewer provided the following guidance to the food service manager. <https://www.fns.usda.gov/fs/developing-school-food-safety-program-based-process-approach-haccp>



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

**Resurrection School (K279)**

**Resurrection School (D610)**

5301 New Harmony Road  
Evansville, IN 47720-1775

**Food Service Contact**

Mrs. Shari S Weinzapfel  
Cafeteria Manager  
(812) 963-5556

Month of Review: February 2024

Date of Onsite Review: March 11, 2024

**Meal Counting & Claiming - Resurrection School (D610)**

322. *Review Period- daily meal counts by category do not exceed the number of eligible students by category*

**Technical Assistance- Free, Reduced, Paid Eligibles**

The total number of reported eligible children is from the last day of the month. The total number of eligible children should reflect the highest number of enrolled students in the benefit categories on a given day within the month.

**Meal Components & Quantities - Resurrection School (D610)**

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.**

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 were observed on the Day of Review: Pre-K is using the co-mingling flexibility. However, the vegetable component is planned to be 1/2c daily instead of the 3/4c minimum.

**Corrective Action:**

The reviewer provided technical assistance during the onsite review regarding portion sizes when using the co-mingling flexibility. The manager increased the portion of vegetables to 3/4c by adding baby carrots to the vegetable selection. The manager also instructed staff to provide fresh vegetable selection to the pre-K students in the future. **Therefore, an additional response is not required.**

**Technical Assistance:**

The school was advised and given the opportunity to correct the insufficient quantity of one meal component before the meal service started.

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

**Finding 9075: Production records/supporting documentation indicate weekly meal pattern requirements for the age/grade group(s) not met.**

Based on a review of production records and other supporting food crediting documentation during the Review Period- February 2024, some meals served during the week reviewed did not meet the appropriate daily and weekly meal pattern requirements for the age/grade group(s) being served. Meals missing required meal components during the week reviewed: One day did not include a planned grain. Vegetable soup was planned and served with no grain, resulting in 125 meals being disallowed.

**Corrective Action:**

**For corrective action, provide revised menus showing that the daily and weekly requirements are met for each grade group being served. Additionally, complete the meal pattern training found on the Moodle website and provide the certificate as proof of completion.**

**Technical Assistance:**

The IDOE Moodle website is found here: <https://moodle.doe.in.gov/>

Meal pattern requirements can be found here: <https://www.in.gov/doe/nutrition/national-school-lunch-program/>



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

**Finding 10133: Insufficient servings of Grains, Meat/Meat Alternate, Vegetables, Fruits, and or Milk were planned or served during the Menu Certification week**

The meal pattern has requirements that must be met both daily and weekly for all components. The lunch whole grain-rich (WGR) percentage is less than 80% of all the grains offered over the course of the week. During the review of planned menus for the menu certification week, it was determined that the sliced bread and buns are enriched (not WGR). As a result, the weekly whole grain-rich percentage was 39.76.

**Corrective Action:**

At least 80% of all grains offered over a week must be whole grain-rich. The remaining 20% or less must be enriched. Sweet grains and “extras” are also required to meet the 80/20 WGR rule. **For corrective action, please explain what changes have been made to the grain offerings to meet the 80% whole grain requirement. Additionally, the menu planner is required to review the FNS whole grain resource. Once completed, please sign the resource and submit a copy to the reviewer.** <https://www.fns.usda.gov/tn/whole-grain-resource-national-school-lunch-and-breakfast-programs>.

**Technical Assistance:**

Whole grain-rich rule- [https://docs.google.com/document/d/1BoFu\\_0vjI5PH8TnsItKSIB1So8d-azKl1jI-3t6kUAw/edit](https://docs.google.com/document/d/1BoFu_0vjI5PH8TnsItKSIB1So8d-azKl1jI-3t6kUAw/edit)