



**SNP Administrative Review Findings**

**Tri-County School Corporation**  
**(8535)**

***Program Year 2024***

**Tri-County School Corporation (8535)**  
105 N 2nd Street  
Wolcott, IN 47995-8326

**Food Service Contact**  
Mrs. Cheryl Frantz  
Food Service Director  
(219) 279-2105  
frantzcc@trico.k12.in.us

**Executive Contact**  
Mr. Patrick Culp  
Superintendent  
(219) 279-2418  
culpp@trico.k12.in.us

No. of Sites / Reviewed: 3 / 1  
Month of Review: February 2024

**Commendations**

- \* The staff have worked diligently to become compliant in meal pattern and production records. For the week of review, the menu was written to meet all meal pattern requirements and production records were completed accurately for breakfast and lunch. The staff should be commended for a job well done. They displayed a good understanding of all requirements and regulations.  
Overall, the sponsor displayed great improvements compared to previous reviews. The director focused greatly on personal job duties as a food service director, which led to more time dedicated to training and a better understanding of the program.

**Tri-County School Corporation Administrative Module – No Findings**



***Program Year 2024***

**Tri-County Middle-Sr. H.S. (9141)**  
105 N 2nd Street  
Wolcott, IN 47995-8326

**Food Service Contact**  
Mrs. Cheryl Scriptor  
Head cook  
(219) 279-2105

Month of Review: February 2024  
Date of Onsite Review: March 6, 2024

**Meal Components & Quantities - Tri-County Middle-Sr. H.S. (9141)**

*400. Day of Review- all required meal components were available to all students during the entire meal service*

**Technical Assistance - Grains at Breakfast**

The SFA is reminded to always menu at least 1oz equivalent of actual grain at breakfast to be compliant with meal pattern requirements.

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

**Technical Assistance - Menu variety**

While the menu is compliant, it lacks variety. The SFA should strive to menu a variety of entrees, vegetables, and fruits throughout the week. Adding new items to the menu keeps students interested and will likely increase program participation.

**General Program Compliance - Tri-County Middle-Sr. H.S. (9141)**

*1104. Foods sold to students meet Smart Snacks standards*

**Technical Assistance - A la carte**

The SFA could increase revenue by expanding a la carte sales at all schools. Currently, only a few a la carte items are sold at the Jr-Sr High School. The SFA could explore the option of expanding a la carte sales through a variety of items such as Smart Snack compliant ice cream, sweet and salty snacks, and beverages.

*1409. On-site or off-site storage violations were observed*

**Finding 9150: Storage violations were observed.**

The SFA must ensure that all facilities for the handling, storage, and distribution of purchased and donated foods are properly safeguarded against theft, spoilage, and other loss. The food storage facility is disorderly and overstocked.

**Corrective Action:**

The SA provided in depth technical assistance on the storage issues observed in the freezer and dry storage areas. The SFA will distribute excess cases of foods to other schools within the corporation. Additionally, they will work to organize the dry storage area, disposing of/ selling items no longer needed or inoperable and working through inventory before purchasing more. If corrective action is implemented as discussed, no further action is needed.