



SNP Administrative Review Findings

West Lafayette Community School Corporation (7875)

Program Year 2025

West Lafayette Community School Corporation (7875)

3061 Benton Street
West Lafayette, IN 47906-2447

Food Service Contact

Mrs. Courtney FitzSimons
Food Service Director
(765) 746-0421
fitzsimonsc@wl.k12.in.us

Executive Contact

Dr. Shawn Greiner
Superintendent
(765) 746-1602
Greiners@wl.k12.in.us

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

Commendations

- * Wellness policy is well written and has all the components needed to be compliant. Policy is reviewed and updated regularly.
- * FSD was very organized with all materials needed for review and it was very much appreciated.
- * The menu has a lot of nice options for the students to choose from daily. This included many different entree options along with fruit and vegetable sides.
- * There are a lot of standardized recipes being used for production and they are all well written.

General Program Compliance - West Lafayette Community School Corporation (7875)

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

USDA Buy American Provision Updated Policy Guidance

Technical Assistance:

USDA has recently updated guidance to program sponsors regarding Buy American requirements to become effective PY 2025-2026 school year. For additional information, go here: <https://www.fns.usda.gov/cn/buy-american-provisions>.

To watch a recorded webinar on updates to the Buy American requirements, go here: <https://www.fns.usda.gov/cn/buy-american-provisions/webinar>.

To download a copy of the USDA Buy American tool, go here:

<https://view.officeapps.live.com/op/view.aspx?src=https%3A%2F%2Ffns-prod.azureedge.us%2Fsites%2Fdefault%2Ffiles%2Fresource-files%2FSP23-2024a.xlsx&wdOrigin=BROWSELINK>.



SNP Administrative Review Findings

West Lafayette Community School Corporation (7875)

Program Year 2025

West Lafayette Jr Sr. High School (8129)

3061 Benton Street
West Lafayette, IN 47906-2447

Food Service Contact

Mrs. Courtney FitzSimons
Food Service Director
(765) 746-0421

Month of Review: November 2024

Date of Onsite Review: December 11, 2024

Meal Components & Quantities - West Lafayette Jr Sr. High School (8129)

404. *Day of Review- signage explaining the reimbursable meal was posted near/at the beginning of the service line and did not promote water or any other beverage as an alternative to milk*

Finding 9000: Signage promoting beverage other than fluid milk

The SFA's breakfast menu contains an advertisement for a la carte coffee. Nothing besides fluid milk (or approved nutritionally equivalent alternates) can be promoted or compete as an alternate selection to milk throughout the food service area. It should also be clear to students that fluid milk is a part of the reimbursable meal.

Corrective Action:

The SFA is required to remove the a la carte coffee promotion from the menu. Provide proof to the state agency in the form of an updated menu.

Technical Assistance:

The state agency suggests moving some milk cartons to your cold line, so students are aware it is a part of the reimbursable meal.

410. *Review Period- planned menu quantities meet the meal pattern requirements*

Technical Assistance - Meal Components

The SFA uses an open concept serving system within their cafeteria. The legume vegetable subgroup was not available on the pizza/burger line; however, students can visit as many lines as they wish to obtain other vegetables choices. The state agency suggests making it clear to students that this practice is allowed and encouraged.

General Program Compliance - West Lafayette Jr Sr. High School (8129)

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. There were several items that were not date marked in the walk-in refrigerator, freezer, and dry storage. Evidence of pests was also observed.

Corrective Action:

All individual goods should be date marked as soon as they are broken out of original boxes. Provide the state agency with an updated procedure on date marking goods.

The dry storage unit is to be cleaned as soon as possible, and pest control should be notified as well. Provide the state agency with correspondence with a pest control company.