

SNP Administrative Review Findings**Area 30 Career Center (6700)***Program Year 2020***Area 30 Career Center (6700)**

1 North Calbert Way
Suite A
Greencastle, IN 46135-7336

Food Service Contact

Mrs. Kelly Nichols
Cafeteria Manager
(765) 653-3515

Executive Contact

Mrs. Lora Busch
Director
(765) 653-3515

No. of Sites / Reviewed: 1 / 1
Month of Review: February 2020

Commendations

* The foodservice director is to be commended for offering a wonderful variety of all meal components each day.

Certification and Benefit Issuance - Area 30 Career Center (6700)

138. Updates to the Benefits Issuance documents are made accurately and timely

Technical Assistance:

On the 30th day of school contact the sending schools to see if any statuses will change on the 31st day of school due to the expiration of benefits from the previous year. This will occur in the instance a household fails to reapply for benefits.

General Program Compliance - Area 30 Career Center (6700)

1007. On-site observations validate Off-Site Assessment Tool responses to Local School Wellness Policy questions and responses demonstrate compliance with FNS requirements

Finding 9011: Local School Wellness Policy information on the Off-site Assessment Tool not validated, or deficiencies found.

Some of the information gathered on the Off-site Assessment Tool regarding the SFA's Local School Wellness Policy could not be validated during on-site observations. Discrepancies or deficiencies found on-site: The local school wellness policy does not address food and beverage marketing.

Corrective Action:

Corrective action required to address discrepancies or deficiencies in the SFA's Local School Wellness Policy identified from the Off-site Assessment Tool: The committee will be notified immediately regarding the missing policy requirement. The wording will be sent to all for approval and once approved the policy will be updated and reposted for public viewing. All tasks will be completed within one week. Additional response is not required.

Technical Assistance:

Wellness policy requirements were discussed with the sponsor the day of review.

SNP Administrative Review Findings**Area 30 Career Center (6700)****Program Year 2020****Area 30 Career Center (7080)**

1 North Calbert Way
Suite A
Greencastle, IN 46135-7336

Food Service Contact

Mrs. Kelly Nichols
Cafeteria Manager
(765) 653-3515

Month of Review: February 2020

Date of Onsite Review: March 4, 2020

Meal Components & Quantities - Area 30 Career Center (7080)

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

Technical Assistance:

It was discussed the day of review to limit the number of portions students can take of composed vegetable salads such as coleslaw, broccoli salad, cucumber salad, etc. since they contain more fat and calories than a regular cooked or fresh vegetable.

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

Finding 9000: Other Finding

The following issues were noted with production records:

- Production records are incomplete. Purchase units used column is not filled out consistently.
- Other entrée options should be recorded on the actual production record rather than on the record for the fruit and vegetable bar. It is advised to use full production record for the fruit and vegetable bar.
- All substitutes need to be recorded (i.e., serving a breadstick instead of a roll).

Corrective Action:

As corrective action the foodservice agrees to consistently record purchase units used as well as any substitutes offered. Additionally, the full production record will be used to record all entrée options as well as the fruit and vegetable bar. The SFA agrees to the corrective action as written. Additional response is not required.

Technical Assistance:

The following assistance and reminders were provided to the director the day of review:

- A two page production record format was provided to the director.
- The director was also provided with information for recording the purchase units used.
- The FSD is also reminded to record dry beans on the production record as the component that they are intended to be served. A legume could count as a meat alternate or a vegetable but one item could not be both.
- Product information must come from the food manufacturer and not the distributor.

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.

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. Grain was insufficient for some student lunches claimed for reimbursement (i.e., Chicken Nuggets, Salisbury Steak, hummus plate, and Chef Salad).

SNP Administrative Review Findings**Area 30 Career Center (6700)*****Program Year 2020*****Corrective Action:**

A larger or second roll will be used for the Chicken Nuggets and Salisbury Steak. Pita bread equaling a 2 grain equivalent will be offered with the chef salad and hummus plate. Going forward a minimum of two grain equivalents will be offered with every entrée. The SFA agrees to the corrective action as written. Additional response is not required.

Technical Assistance:

The school was provided technical assistance during the on-site visit.