



SNP Administrative Review Findings

Attica Consolidated School Corp (2435)

Program Year 2022

Attica Consolidated School Corp (2435)

205 E. Sycamore Street
Attica, IN 47918-1814

No. of Sites / Reviewed: 3 / 2
Month of Review: March 2022

Food Service Contact

Mrs. Chris Goris
Corporation Administrative
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FSMC: Aramark

Executive Contact

Mrs. Sheri Hardman
Superintendent
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No Administrative Findings during Review – Please note results of site review in next pages

SNP Administrative Review Findings

Attica Consolidated School Corp (2435)

Program Year 2022

Attica Elementary School (2057)

205 E. Sycamore Street
Attica, IN 47918-1814

Food Service Contact

Ms. Danielle Williams
Cafeteria Manager
(765) 762-7000

Month of Review: March 2022

Date of Onsite Review: April 19, 2022

Other Federal Programs - Attica Elementary School (2057)

6. Day of review Menu, Meal Patterns, Production records.

Finding 9000: After School Snack Program

Portion sizes were not listed on the menu or production records for the week of review for the After School Snack Program to show that components served met meal pattern requirements. In the future, portion sizes must be listed either on the menu or production record for each after school snack served to show compliance.

Corrective Action:

The SFA will submit next month's after school snack menu as corrective action. The menu will include serving sizes for each component served as part of the reimbursable snack. The reviewer reviewed the planned menu with serving sizes, therefore, if the menu was executed as planned, no further action is necessary.

SNP Administrative Review Findings

Attica Consolidated School Corp (2435)

Program Year 2022

Attica Jr-Sr High School (2053)

205 E. Sycamore Street
Attica, IN 47918-1814

Food Service Contact

Ms. Emily Swanson
Cafeteria Manager
(765) 762-7000

Month of Review: March 2022

Date of Onsite Review: April 19, 2022

Meal Components & Quantities - Attica Jr-Sr High School (2053)

406. Day of Review- the meal service is structured to comply with the required age/grade group meal pattern requirements when multiple menus and/or age/grade groups are served

Finding 9058: Age/grade group meal pattern requirements not being met for multiple menus and/or multiple age/grade groups served.

As observed on the Day of Review, when the school is serving multiple age/grade groups, it has not structured the meal service to meet the specific meal pattern requirements for each age/ grade group being served.

Corrective Action:

The SFA was provided technical assistance while the SA was on-site and now understands the requirement to provide varying serving sizes to the different age/grade group being served at the Jr-Sr High School. Adjustments have been made and will be denoted on production records for all future meals. No further action required.

Technical Assistance:

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

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

Technical Assistance:

Salads offered at lunch must be considered a complete reimbursable meal as they contain three components. The recipe should be modified to include more lettuce (not shredded) to add volume and add colorful vegetables. Recipe should state volume of lettuce instead of weight.

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

Technical Assistance:

Variety:

1. Hot Breakfast Sandwiches- try offering a few breakfast sandwiches without cheese
2. During the week of review, BBQ sandwich is on the menu twice. Try to vary the menu to include other options
3. Salads- the same salad is offered for the entire week. Try to offer a different salad every few days

411. Review Period- the school has complied with the planned menu, or changes made are acceptable substitutions

Technical Assistance:

Online menu layout is unappealing and wording is confusing. SFA is encouraged to seek out another way to display the menu that is easier to read and is more appealing to consumers.

SNP Administrative Review Findings
Program Year 2022

Attica Consolidated School Corp (2435)

General Program Compliance - Attica Jr-Sr High School (2053)

1407. SFA written food safety plan is implemented

Technical Assistance:

Appearance of Serving Line

Since we eat with our eyes first, the SFA is reminded to display foods in an appealing way:

1. Breakfast items- display in different containers to make them look more presentable
2. Lunch- wrap cold food display holder to make it more presentable and colorful
3. General cleaning behind serving line and overhead signs
4. Relocate milk cooler to a more visible area

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

Finding 9000: Food Safety

Uncooked food was being stored on rack outside of the cooler waiting to be baked temped at 62 degrees. SFA was reminded of proper food safety storage and the temperature danger zone.

Corrective Action:

Kitchen staff moved rack of uncooked food into walk-in cooler and, in the future, will take uncooked food out, tray by tray, as needed and place directly into the oven. The SFA and kitchen staff were provided technical assistance on proper food handling by the SA. No further action required.

Technical Assistance:

The SFA is reminded to review food safety practices regularly throughout the year with all staff.

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

Finding 9150: Storage violations were observed.

The SFA must ensure that all of its facilities for the handling, storage, and distribution of purchased and donated foods are properly safeguarded against theft, spoilage, and other loss. On-site storage violations observed on day of review:

1. Product was dated inconsistently when delivered or taken out of original packaging.
2. Items found in freezer taken out of original packaging without date.

Corrective Action:

The SFA has retrained all staff on how to properly date items at the time of delivery or when taking them out of their original packaging. They will use mm/yy or mm/dd/yy format when writing dates. Also, staff responsible for storing foods after being taken out of their original packaging were reminded of proper dating and labeling practices. No further action required.

1411. Review of agricultural food components indicates violations of the Buy American provision

Finding 9000: Buy American

To align with Buy American standards, school must menu a variety of domestic foods, limiting the number of imported items. Upon review of the school's menu, it was observed bananas were on the menu every day. Since bananas are not produced in the United States, this item must be limited to a few times per month.

Corrective Action:

The SFA has made the correction to the menu while the SA was on-site and has replaced bananas with a variety of other fruits, including fresh, canned and frozen options. No further action required.