

SNP Administrative Review Findings**Barr Reeve Community Schools (1315)****Program Year 2022****Barr Reeve Community Schools (1315)**

373 N Main St
Montgomery, IN 47558-4511

Food Service Contact

Mrs. Patricia Gladish
Food Service Director
(812) 486-3265

Executive Contact

Dr. Travis Madison
Superintendent
(812) 486-3220

No. of Sites / Reviewed: 2 / 1
Month of Review: December 2021

Commendations

- * The school website is fantastic! The redesign has a cafeteria tab that is easy to find, including resources explaining and highlighting the program.
- * The food service staff was friendly and eager to learn during the review process. All staff were following recipes and knew the difference between weight and volume. In addition, the kitchen was clean, and the service line was brightly lit for students.

General Program Compliance - Barr Reeve Community Schools (1315)

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

Technical Assistance- Local School Wellness Policy

The Local School Wellness Policy is currently under revision to comply with the final rule summary. The SFA uses a policy template from a company that allows customization. When outsourcing with a company to provide language and policy suggestions, SFAs must ensure that the wellness committee is involved. The proposed LSWP did not include all the minimum requirements. The reviewer and Superintendent discussed what is required, at a minimum, for the LSWP. More information on the minimum requirements can be found here: <https://www.in.gov/doi/files/minimum-requirements.pdf>.

SNP Administrative Review Findings

Barr Reeve Community Schools (1315)

Program Year 2022

**Barr-Reeve Intermediate School
(1075)**
373 N Main St
Montgomery, IN 47558-4511

Food Service Contact
Mrs. Patricia Gladish
Food Service Manager
(812) 486-3265

Month of Review: December 2021

Date of Onsite Review: January 12, 2022

Meal Components & Quantities - Barr-Reeve Intermediate School (1075)

401. *Day of Review- all meals observed and counted for reimbursement contained all of the required meal components*

Technical Assistance-Observation of Offer vs. Serve

The cafeteria has multiple cashiers throughout the day. It was observed that all cashiers understand OvS, but one cashier allows extra servings outside the meal pattern to be taken and not charged. While this is not a finding at this time, all meal servings outside the planned menu should be charged a la carte prices to the students.

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

Technical Assistance- Production Records

After reviewing the production records it was noted that the total purchase units are not completed consistently. Therefore, during the on-site review, the reviewer provided technical assistance with the food service employees on the completion of production records regarding the total purchase units column.

General Program Compliance - Barr-Reeve Intermediate School (1075)

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

Finding 9000: Smart Snacks Sold in Vending Machines *Repeat Finding

Some foods in school vending machines that do not meet Smart Snacks standards are sold to students during the school day.

Corrective Action:

The SFA has removed the vending machine. Instead, the Food Service Director has created a spot in the cafeteria to sell Smart Snacks directly after school for students wanting items before attending other functions. Therefore, an additional response is not required.

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, storing, and distributing of purchased and donated foods are appropriately safeguarded against theft, spoilage, and other loss. Some storage violations were observed on the day of review.

- Inconsistent dating of cans- Dating products help ensure the first-in-first-out method.
 - Some of the same product was opened and stored in multiple places without dates.
 - Products were removed from the original packaging, but items were not dated.

Corrective Action:

Proper food safety handling procedures must occur. The food service director will label shelving to indicate where products should be stored. The SOP for FIFO inventory will be reviewed with employees to ensure all products are being dated when received, including when removed from packaging. Therefore, additional response is not required.