

SNP Administrative Review Findings

Bishop Luers High School (K007)

Program Year 2024

Bishop Luers High School (K007)

333 East Paulding Road
Fort Wayne, IN 46816-3563

Food Service Contact

Terri Dossen
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Executive Contact

Mr. Scott Kreiger
Principal
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No. of Sites / Reviewed: 1 / 1
Month of Review: October 2023

Commendations

- * Staff were willing to work with reviewers to make corrections during the review.
- * The kitchen and storage areas were kept clean and organized.
- * Best Practice was observed with students only being able to purchase a la carte snacks after meal service was completed. The SMART Snack documentation included all of the nutritional information.

Technical Assistance

- * The reviewer recommends offering meat/meat alternate choices for breakfast such as cheese stick, peanut butter and/or hardboiled egg.
- * Reviewer recommended that staff set purchasing settings on the Gordon Food site to Buy American to ensure those products are available first before considering a product packed outside of the U.S.

Certification and Benefit Issuance - Bishop Luers High School (K007)

126. *Certification: selected applications correctly approved. This serves as a reminder to the reviewer that FA must include the MOR and the Month of the on-site review.*

Finding 9901: Selected applications correctly approved

One application was certified incorrectly or utilizing incomplete information. This contributed toward fiscal action calculations.

Corrective Action:

Corrections have been made to certification errors. Fiscal Action will be waived due to the percentage of errors being under the state agency guidelines for applying fiscal action.

Resource Management Comprehensive Review - Bishop Luers High School (K007)

766. *Assessing Compliance with the Nonprogram Foods Revenue/Cost Ratio*

Finding 9000: Non-Program Revenue Tool Completion

The non-program revenue tool has not been completed.

Corrective Action:

The five-day assessment of the non-program food are to be assessed in the Non-Program Revenue Tool and emailed to the Field Specialist.

The SFA completed the tool and uploaded the Non-Program Revenue Tool on December 12, 2023. The non-program revenue/cost ratio was in compliance and did not need any updated pricing. If implemented as reported, no further action is required.

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Program Year 2024

General Program Compliance - Bishop Luers High School (K007)

1400. The written food safety plan contains required elements, and a copy is available at each school

Finding 9142: The written food safety plan does not contain all the required elements.

The written food safety plan does not comply with the HACCP program criteria described in 7CFR 210.13(c). Missing elements: The list of food items in Process 1, 2, and 3.

Corrective Action:

A list of the food items in Process 1, 2, and 3 are to be emailed to the Field Specialist. Corrective Action was received on December 7, 2023, therefore no further action required.

Technical Assistance:

The reviewer discussed with the Food Service Director the importance of listing all food items in the correct process order so that staff know which Standard Operating Procedure to follow.

SNP Administrative Review Findings

Bishop Luers High School (K007)

Program Year 2024

Bishop Luers High School (A125)

333 East Paulding Road
Fort Wayne, IN 46816-3563

Food Service Contact

Mrs. Terri Dossen
Cafeteria Manager
(260) 456-1261

Month of Review: October 2023

Date of Onsite Review: November 28, 2023

Meal Components & Quantities - Bishop Luers High School (A125)

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

Finding 10133: Insufficient servings of Grains, Meat/Meat Alternate, Vegetables, Fruits, and or Milk were planned or served during the Menu Certification week

The meal pattern has requirements that must be met both daily and weekly for all components. During the review of planned menus for the menu certification week, there were insufficient grain serving sizes offered for the Chicken Teriyaki entree on Thursday October 19.

Corrective Action:

As corrective action, provide revised menus showing the meal pattern is met for the daily and weekly requirements for each grade group being served. **Corrected menus were provided during the review; therefore, no further action is necessary. Since this is the first insufficient grain offering thus, no fiscal action will be applied. However future errors in meal pattern noncompliance could lead to fiscal action.**

Technical Assistance:

The IDOE Moodle website is found here: <https://moodle.doe.in.gov/>

Meal pattern requirements can be found here: <https://www.in.gov/doe/nutrition/national-school-lunch-program/>