



**SNP Administrative Review Findings**  
*Program Year 2022*

**Bloomington Montessori Assn Inc (K221)**

**Bloomington Montessori Assn Inc (K221)**  
1835 S. Highland Ave.  
Bloomington, IN 47401-6702

**Food Service Contact**  
Ms. Emily Krejci  
Director of Food Services  
(812) 336-2800  
kitchen@montessori.k12.in.us

**Executive Contact**  
Mrs. Quinn McAvoy  
Head of School  
(812) 336-2800  
headofschool@montessori.k12.in.us

No. of Sites / Reviewed: 1 / 1  
Month of Review: February 2022

**Commendations**

- \* The staff for the NSLP were organized and prepared for the administrative review. They were eager to learn and the desire to run a compliant program. The kitchen manager does a nice job with preparing meals from scratch. The meal served on the day of the site review was eye appealing. The kitchen manager also demonstrated good food safety practices.

**Technical Assistance**

- \* The regulation for the NSLP states that two types of milk must be available. The school is only serving white fat free milk. You may serve fat free white and 1% white to meet the requirement or fat free white and fat free or 1% flavored milk.

**No Findings during Review**



**SNP Administrative Review Findings**

**Bloomington Montessori Assn Inc (K221)**

*Program Year 2022*

**Bloomington Montessori Assn (C895)**

1835 S. Highland Ave.  
Bloomington, IN 47401-6702

**Food Service Contact**

Ms. Emily Krejci  
Food Service Director  
(812) 336-2800

Month of Review: February 2022

Date of Onsite Review: March 25, 2022

**Meal Components & Quantities - Bloomington Montessori Assn (C895)**

*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 K-8 grade grouping being served. Meals served with insufficient portion size or insufficient quantities of meal components are incomplete and are not reimbursable. The menu planner is reminded to plan menus that meet all components in both the daily and weekly serving sizes.

**Corrective Action:**

There were four days that the minimum serving of vegetables for grades k-8 did not meet the 3/4 c serving. The meals were pre-packed and contained only 1/2 cup of the vegetable component. Offer verses serve does not happen when students don't get to decide what they want to decline.

**Technical Assistance:**

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