

Campagna Academy Inc (K128)
7403 Cline Avenue
Scherville, IN 46375-2645

Food Service Contact
Mr. Dan Banaszak
Director of Logistics
(219) 322-8614

Executive Contact
Mrs. Elena Dwyre
CEO
(219) 322-8614

No. of Sites / Reviewed: 1 / 1

General Program Compliance - Campagna Academy Inc (K128)

1007. *On-site observation validate Off-Site Assessment Tool responses to Local School Wellness Policy questions?*

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

Deficiencies found on-site: They really don't have a written policy at this time.

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: A committee will be formed that will develop a policy. **Needs to be in place by June 2017....send a copy to our office in Indy.**

Technical Assistance:

Technical assistance provided to address discrepancies or deficiencies in the SFA's Local School Wellness Policy identified from the Off-site Assessment Tool: Gave Dan a copy of the Indiana Healthy Schools Toolkit to use as a guide.

1221. *Validate OFS #1210 - Employees outside of the School Nutrition Program with School Nutrition Program duties receive training?*

Finding 9000: other finding

Staff on locked units need to receive training on Offer versus Serve

Corrective Action:

The staff on the locked units need to be trained on Civil Rights as well as what constitutes a reimbursable meal.

Campagna Academy Treatment
Facility (Z035)
7403 Cline Avenue
Schererville, IN 46375-2645

Food Service Contact
Daniel Banaszak
Director of Logistics
(219) 322-8614

Other Federal Programs - Campagna Academy Treatment Facility (Z035)

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

Finding 9225: Production records are not completed daily and maintained for a minimum of 3 years.

Staff state they just send what is on the planned menu.

Technical Assistance:

Staff should be recording the items sent. They were told they could just add them to the bottom of the production records. No further action is necessary.

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

Finding 9226: Production records do not support planned portion sizes to meet meal pattern component requirements.

There are some days where oranges are served, but this is only 1/2 cup, not the required 3/4 cup. Same with celery sticks.

Technical Assistance:

Discussed with staff what changes need to be made, and they have already made changes.

7. *Site monitored in first 4 weeks of operation, date, deficiencies/CA?*

Finding 9228: The SFA has not monitored this site's Afterschool Snack Program within the first 4 weeks of operation each year.

Afterschool Snack Program is being run. Monitoring is not being done.

Technical Assistance:

Left a copy of the review form with Dan. He will complete one review within the next month, then another review before the end of May. No further response is necessary.

Meal Components & Quantities - Campagna Academy Treatment Facility (Z035)

401. *DOR - meals selected by students contain all required components/quantities? Enter data.*

Finding 9000: Other Finding

Unit staff not ensuring all residents have at least 1/2 cup fruit or vegetable

Corrective Action:

Staff needs to be trained on what constitutes a reimbursable meal. **Please send a copy of the signatures from the training, along with dates presented.**

410. *Review period menus and production records - Quantities and meal pattern requirements met? Enter data.*

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 being served. Meals served with insufficient portion size or insufficient quantities of meal components are incomplete and are not reimbursable. This isn't usually a problem at this facility, but staff do need to be aware of requirements. Even if have WG waiver, still need to provide at least 50% as WG rich.

Corrective Action:

Form to apply for the waiver was left with staff.

Technical Assistance:

The school was provided technical assistance during the on-site visit. Discussed with staff what changes need to be made: bigger buns (only using a 4"); Need to be sure and offer 2 oz. eq. grains at each meal since you are using the grades 9-12 meal pattern (ie: bread, 2 slices; dinner rolls, 2 each).

Can only offer 2 oz. equivalent of dessert based grains per week. The planned menu did only have 2 days, but production records had 3. This was not a repeat finding, but if during another review there are similar findings. Fiscal action will be taken.

502. DOR - Signage explaining OVS reimbursable meal near/at beginning of service line?

Finding 9080: No signage explaining what constitutes a reimbursable meal under Offer vs. Serve.

As observed on the Day of Review, signage explaining what constitutes a reimbursable meal under Offer vs. Serve (including the requirement that students must select at least ½ cup fruit or vegetable) is not identified near or at the beginning of the meal service line(s).

Technical Assistance:

The school was provided technical assistance during the on-site visit. They will post signs on each of the locked units, and make sure the staff are trained also.