

SNP Administrative Review Findings

Carmel Clay School Corp Educational Services Center (3060)

Program Year 2022

Carmel Clay School Corp Educational Services Center (3060)

5201 East Main Street
Carmel, IN 46033-9822

Food Service Contact

Mrs. Jennifer McFarland
Food Service Director
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Executive Contact

Mr. Roger McMichael
Asst. Superintendent for Business Affairs
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No. of Sites / Reviewed: 15 / 3
Month of Review: February 2022

Commendations

- * Creekside Middle School:
Food service staff was well trained in the areas of meal preparation, meal service and OVS requirements. The presentation of the food on the serving line was colorful and nicely arranged for easy student access. Cashiers did a phenomenal job recognizing reimbursable meals from a la carte items and kept the line moving, especially with the large number of students to serve in a short period of time and with the large volume of a la carte sales. Students had plenty of time to select from multiple offerings of each of the components, and they had plenty of time to eat without being rushed.
- * Smoky Row Elementary:
The cashier at Smoky Row, Ayu, was delightful. She has a great rapport with the students and did a great job recognizing reimbursable meals and additional a la carte sales. All staff was very friendly and accommodating during the visit. The mindfulness given in arranging the fresh fruits and vegetables on the service line was fantastic. It is nice to see so many fresh fruits and veggies available daily.
- * Clay Center Elementary:
The manager, Darnell, was very friendly and accommodating during the visit. The kitchen was exceptionally clean and organized. You can tell the staff take considerable pride in their jobs and serving their students. The fresh fruits and veggies were colorful and looked great on the serving line.
- * Jennifer did an excellent job in responding to & completing all off-site Administrative Review tasks. She completed everything in a timely manner, which is very much appreciated.

Technical Assistance

- * Carmel does a fantastic job offering a rainbow of fresh fruit & veggies at each of their schools daily. However, production records used across the district should indicate the specific fruits & vegetables offered daily, versus just listing "fresh fruit," "canned fruit," "fresh veggies," etc. While the reviewer was onsite, the food service Dietitian developed a spreadsheet for all buildings to use which allows them to accurately list the specific fruits & veggies offered daily. They implemented the use of the spreadsheet immediately & will attach it to their daily production records moving forward.

Resource Management Comprehensive Review - Carmel Clay School Corp Educational Services Center (3060)

765. Adult Meals

Finding 9128: Meals served to adults are not priced sufficiently to cover the overall cost of the meals.

Breakfasts and lunches served to teachers, administrators, custodians, and other adults are not priced so that the adult payment in combination with any per-meal revenues from other sources designated specifically for the support of adult meals (such as State or local fringe benefit or payroll funds, or funding from voluntary agencies) was sufficient to cover the overall cost of the meals. The overall cost of adult meals must include the value of any USDA Foods (entitlement and bonus) used in the preparation of the meals. The minimum price for adult breakfast and lunch meals must be \$2.47 and \$4.57, respectively.

Corrective Action:

Breakfast and lunch served to adults must be priced so that the adult payment is sufficient to cover the overall cost of the meal, including the value of any USDA entitlement and bonus donated foods used to prepare the meal. Since the nonprofit food service account cannot pay or subsidize adult meals, schools must appropriately set adult meal prices.

Program Year 2022

As corrective action the SFA must calculate the number of adult meals sold at the incorrect price, determine the difference, and restore the difference to the food service account using non-federal funds. Supporting documentation for these actions and calculations are required. If the adult meal price is increased to the minimum for this year and restoration of funds are made for those meals already served, the corrective action requirement is met. If the SFA does not want to charge the minimum adult meal price for the remainder of the school year, then the SFA must continue to track the number of adult meals, calculate the difference, and repay that amount using non-federal funds, preferably monthly, for the rest of the school year.

Technical Assistance:

Adult meal price resource can be found here: https://docs.google.com/document/d/1bkFaCeW7vAkP3PuQd_F7-2sORFEPT87UYek9tGrAlcc/edit, while the USDA Adult Meal Pricing Guidance can be found here: <https://www.fns.usda.gov/cn/pricing-adult-meals-national-school-lunch-and-school-breakfast-programs>

767. Nonprogram Revenue and Food Cost Ratio**Technical Assistance: Nonprogram Food Cost to Revenue Ratio****Technical Assistance:**

Although additional revenue to comply was calculated, after a detailed review of the cost analysis of nonprogram foods, it was found that the SFA is covering their cost for all nonprogram foods, and no additional revenue is needed to comply. Please note that the adult meal price did not meet the minimum requirement and the required transfer from nonfederal funds will help balance the nonprogram food cost to revenue ratio.

Program Year 2022

Clay Center Elementary (3071)

5201 East Main Street
Carmel, IN 46033-9822

Food Service Contact

Mr. Darnell Miller
Director of Food Service
(317) 733-6450

Month of Review: February 2022

Meal Components & Quantities - Clay Center Elementary (3071)

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.

Production records and supporting crediting documentation 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(s) being served.

Though the minimum grain requirement was met across all breakfast and lunch entrée offerings throughout the week, the minimum grain requirement would not be met if a student chose the muffin daily at breakfast, as well as the hummus entrée or garden salad entrée daily at lunch. The 1 oz muffin option is not paired with an additional grain or meat/meat alternate daily, and the recipes for both lunch entrée items indicate only a 1 oz grain equivalent is included with each.

In addition, though the minimum meat/meat alternate was met across all entrée offerings throughout the week at lunch, the minimum meat/meat alternate requirement would not be met if a student chose the PBJ entrée daily. The recipe for the PBJ entrée (small size) does not indicate that an additional 1 oz of meat/meat alternate is served with it.

Corrective Action:

The food service department's Dietitian was provided technical assistance during the onsite visit to address the grain and meat/meat alternate component issues. Menu ideas were discussed to ensure the minimum requirement for both grains and meat/meat alternate are met across all entrée options throughout the week moving forward. No further corrective action is needed.

Program Year 2022

Creekside Middle School (2520)

5201 East Main Street
Carmel, IN 46033-9822

Food Service Contact

Mr. Justine Horvath
Manager
(317) 733-6420

Month of Review: February 2022

Meal Components & Quantities - Creekside Middle School (2520)

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.

Production records and supporting crediting documentation 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(s) being served.

Though the minimum grain requirement was met across all breakfast entrée offerings throughout the week, the minimum grain requirement would not be met if a student chose the muffin daily at breakfast. Production records did not indicate that the muffin was paired with an additional grain or meat/meat alternate daily.

Corrective Action:

The food service department's Dietitian was provided technical assistance during the onsite visit to address the grain component issue. Menu ideas were discussed to ensure the minimum requirement for grains is met across all entrée options throughout the week moving forward. No further corrective action is needed.

502. Day of Review- signage explaining the OVS reimbursable meal was posted near/at the beginning of the service line

Technical Assistance-Meal Signage

Technical Assistance:

Vegetable and fruit servings are in 1/2 cup portions and students are allowed to take up to two vegetables and one fruit with their meal at lunch. It would be nice to have a sign that read "Two vegetables come with a meal" and "One fruit comes with a meal" to make it clear for students who want to take the maximum allowable with a reimbursable meal.

Program Year 2022

Smoky Row Elementary (2512)

5201 East Main Street
Carmel, IN 46033-9822

Food Service Contact

Ms. Dianne Tamez
Manager
(317) 571-4084

Month of Review: February 2022

Other Federal Programs - Smoky Row Elementary (2512)

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

Technical Assistance: After School Snack Program Production Records

Technical Assistance:

The food service department's Dietitian/menu planner was reminded that the specific fresh fruit & veggie options served as part of the snack should be listed on the production record, not just a general listing of "fresh fruit" or "fresh veggies."

Meal Components & Quantities - Smoky Row Elementary (2512)

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.

Production records and supporting crediting documentation 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(s) being served.

Though the minimum grain requirement was met across all lunch entrée offerings throughout the week, the minimum grain requirement would not be met if a student chose the hummus entrée or garden salad entrée daily at lunch. The recipes for both lunch entrée items indicate only a 1 oz grain equivalent is included with each.

In addition, though the minimum meat/meat alternate was met across all entrée offerings throughout the week at lunch, the minimum meat/meat alternate requirement would not be met if a student chose the PBJ entrée daily. The recipe for the PBJ entrée (small size) does not indicate that an additional 1 oz of meat/meat alternate is served with it.

Corrective Action:

The food service department's Dietitian was provided technical assistance during the onsite visit to address the grain and meat/meat alternate component issues. Menu ideas were discussed to ensure the minimum requirement for both grains and meat/meat alternate are met across all entrée options throughout the week moving forward. No further corrective action is needed.