

SNP Administrative Review Findings**Crothersville Community Schools (3710)***Program Year 2022***Crothersville Community Schools (3710)**

201 South Preston Street
Crothersville, IN 47229-1627

Food Service Contact

Mrs. Annette L King
Cafeteria Manager/ECA Cafeteria
Treasurer
(812) 793-2601

Executive Contact

Dr. Terry A Goodin
Superintendent
(812) 793-2601

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

Commendations

During this pandemic time, it should be stated that the food service staff has done a nice job continuing to manage the NSLP. The Food Service Director was well organized and prepared for the administrative review. The kitchen staff makes the serving lines inviting and welcoming with their holiday decorations. The kitchen and serving lines were sparkling clean

Technical Assistance

A reminder that there are waivers for milk and whole grains this school year and expire June 30, 2022. Be sure to watch for changes in our newsletters for the upcoming school year.

General Program Compliance - Crothersville Community Schools (3710)

1110. On-site observations validate Off-Site Assessment Tool responses to Smart Snacks questions and responses demonstrate compliance with FNS requirements

Finding 9000: Some a la carte snacks did not meet the Smart Snacks Requirement

All snacks sold a la carte must be checked for compliance using the Smart Snack Calculator.

Corrective Action:

The cafeteria manager understands that she is not to sell any a la carte items that do not meet the regulations for Smart Snacks. This was also discussed at the Exit Conference with the ECA Treasurer/Director. If this corrective action is implemented fully, no further action is necessary.

SNP Administrative Review Findings**Crothersville Community Schools (3710)****Program Year 2022****Crothersville Elementary School
(3122)**201 South Preston Street
Crothersville, IN 47229-1627**Food Service Contact**Mrs. Annette L King
Director
(812) 793-2601

Month of Review: November 2021

Meal Components & Quantities - Crothersville Elementary School (3122)*400. Day of Review- all required meal components were available to all students during the entire meal service***Technical Assistance**

All components were offered for the entire meals service, but the school ran out of the corn and substituted fresh carrot and celery sticks. Then there were no peaches to serve, so they had to substitute with fresh oranges. Also, the other two choices of entrees were no longer available which left the ravioli only.

Technical Assistance:

Anticipating the number of children left to serve would be helpful and lead to preparing more food. Use production records as a guide and document on days when food items have to be substituted due to running out of menued items.

Additional technical assistance was given to the cafeteria manager on the day of the review and to the director at the Exit Conference.

*402. Day of Review- the minimum daily quantity requirements are met for the age/grade group being served***Finding 9000: Insufficient portion size.**

The ravioli that was served on the day of review did not have a CN label or product formulation statement.

Corrective Action:

To know the amount the entrée contributes to the meat/meat alternate component there needs to be a CN label or product formulation statement for all purchased entrées. This should be in a binder or folder and kept up to date with the food items that are presently being purchased. If information on crediting is obtained, no further action is necessary.

Technical Assistance:

Technical assistance was provided on the day of review with the cafeteria manager and with the director at the exit conference.

*402. Day of Review- the minimum daily quantity requirements are met for the age/grade group being served***Finding 9000: The minimum daily quantity requirements for vegetables and meat/meat alternate were not met.**

The serving size for K-8 is 3/4 cup of vegetable and only 1/2 cup was served. Peanut butter sandwiches did not have required two ounces or four tablespoons per sandwich. It was discussed that they could serve one ounce of peanut butter (2 tablespoons) and serve a cheese stick that weighs an ounce or four ounces of yogurt for the total of two ounces of meat/meat alternate.

Corrective Action:

This reviewer pulled out the menu pattern and went over in depth with the cafeteria manager. Menus will be planned with this requirement in mind; therefore, no further action is necessary.

Technical Assistance:

Technical Assistance was provided to the cafeteria manager on the day of review and with director at the exit conference

406. Day of Review- the meal service is structured to comply with the required age/grade group meal pattern requirements when multiple menus and/or age/grade groups are served

Finding 9000: Offer Verses Serve was not provided for grades 9-12.

The high school students, grades 9-12 are required to have offer verses serve in the cafeteria line.

Corrective Action:

This was discussed on the day of review and reviewer recommended that the cafeteria manager and workers do on-line trainings on this topic every year. This was also discussed with the director at the exit conference. The reviewer discussed proper portion control devices to be used on the serving line. If completed as outlined, no further action is necessary.