

**SNP Administrative Review Findings**

*Program Year 2024*

**Enlace Academy (9365)**

**Enlace Academy (9365)**

3725 Kiel Avenue  
Indianapolis, IN 46224-1228

**Food Service Contact**

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**Executive Contact**

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No. of Sites / Reviewed: 1 / 1  
Month of Review: November 2023

**Commendations**

- \* A water fountain is conveniently located in the cafeteria.
- \* The staff does a great job asking students if they want additional fruit.
- \* The site does a great job retaining and using recipes for meals.
- \* The food safety plan is implemented, and cleaning occurs frequently.
- \* Great flyers about offer vs serve are sent home to families.
- \* The meal planning is compliant meets daily and weekly requirements.
- \* The manager has a great understanding of OVS and is training other employees very well.

**General Program Compliance - Enlace Academy (9365)**

*1217. SFA's process and frequency for tracking training hours is sufficient*

**Technical Assistance: Training Tracker**

The training tracker log should include the name of the training that was completed as well as planned trainings that will be completed in the future to meet annual training requirements.

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

**Technical Assistance: Food Safety Plan**

Be sure that updated food safety plan is onsite.

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**Enlace Academy (9365)**

*Program Year 2024*

**Enlace Academy (5667)**

3725 Kiel Avenue  
Indianapolis, IN 46224-1228

**Food Service Contact**

Mrs. Amneris Crespo  
Operations Manager  
(317) 383-0603

Month of Review: November 2023

**Meal Counting & Claiming - Enlace Academy (5667)**

*318. Day of Review- each meal service line provides an accurate count by eligibility category at the point of service*

**Technical Assistance: Meal Counting and Claiming**

As a reminder, the SFA could use the meal count sheets without a clicker during meal services. Clickers tend to be less accurate than recording meals on a daily meal count sheet.

**Meal Components & Quantities - Enlace Academy (5667)**

*400. Day of Review- all required meal components were available to all students during the entire meal service*

**Technical Assistance: Meal Components and Quantities**

The implementation of a share table can be used to limit waste and give students the opportunity to have extra food.

*404. Day of Review- signage explaining the reimbursable meal was posted near/at the beginning of the service line and did not promote water or any other beverage as an alternative to milk.*

**Technical Assistance: Meal Components and Quantities**

As a USDA standard, juice and milk should not be placed near each other on the line as it can appear to be in competition with milk. In addition, when helping students in line, refrain from asking if they would like juice or milk for a beverage to drink. Juice should be seen as an option for the fruit component and is limited in the amount that can be offered during the week.

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

**Technical Assistance: Fruit Variety**

It is beneficial to incorporate different fruit options for breakfast onto the menu. The students are given either apples or raisins for breakfast majority of the time. Proper menu planning includes a serving a variety of foods that do not repeat the same component options.

**General Program Compliance - Enlace Academy (5667)**

*1408. Temperature logs are available*

**Finding 9149: Temperature logs unavailable for review.**

FNS requires each school in the SFA to maintain temperature logs for a period of six months. Temperature logs unavailable for: Temperature logs for freezer were not completed.

SNP Administrative Review Findings

Enlace Academy (9365)

Program Year 2024

**Corrective Action:**

As corrective action, staff will begin to temp freezers. This was corrected on site and no additional response is required.

**Technical Assistance:**

Technical assistance was provided on the day of the review.

Other Federal Programs - Enlace Academy (5667)

1905. FFVP: Widely publicized within the school?

**Finding 9173: The Fresh Fruits and Vegetables Program (FFVP) is not widely publicized within the school.**

FFVP is not widely publicized in the school. However, students are aware of the program via morning announcements.

**Corrective Action:**

As corrective action, please advise how the FFVP will be widely publicized going forward.

**Technical Assistance:**

Another method of publicizing the program would be to list the fruit or vegetable that will be served on the menu as well as incorporating more posters in the school. Resources were shared on the day of review.

<https://express.adobe.com/page/bt0dIXma3vrpW/>

1906. FFVP: Unallowable products offered during the FFVP meal service?

**Finding 9000: FFVP Variety**

On the day of review, celery sticks were distributed for FFVP. The goal of FFVP is to introduce new and different varieties and to increase overall acceptance and consumption of fresh, unprocessed produce among children. This must entail items that are different than what is normally planned on the lunch menu. Celery is a fairly common vegetable.

**Corrective Action:**

As corrective action, the SFA will seek other vendors that have a variety of fresh fruits and vegetables that are tailored to the program. Provide a list of planned FFVP foods to the reviewer that show the school will be offering unique and unusual fruits and vegetables.

**Technical Assistance:**

Technical assistance and information was shared on the day of the review.

1908. FFVP: Day of Review – cooked vegetable offered, part of education lesson?

**Finding 9000: Nutrition Education**

No nutrition education is provided during the FFVP distribution.

**Corrective Action:**

As corrective action, the SFA will begin to incorporate nutrition education for the program. This was discussed in great detail on the day of the review. Please provide examples of what will be done in the future to incorporate nutrition education and activities.

**Technical Assistance:**

Nutrition education does not have to be at the time of distribution. Other programs can be put in place to qualify. However, the education must be ongoing. FFVP requirements were shared on the day of the review.

[https://docs.google.com/document/d/1XOfd202LTI\\_5Um22DRXdf4h54SnwaxE-EDCiC77a7M/edit](https://docs.google.com/document/d/1XOfd202LTI_5Um22DRXdf4h54SnwaxE-EDCiC77a7M/edit)