



**SNP Administrative Review Findings**

**Evansville Rescue Mission, Inc. (K262)**

*Program Year 2020*

**Evansville Rescue Mission, Inc. (K262)**

500 E Walnut  
Evansville, IN 47713-0000

**Food Service Contact**

Mr. Matthew Gresock  
Food Supervisor  
(812) 421-3800

**Executive Contact**

Mr. Joshua Nichols  
VP of Operations  
(812) 421-3800

No. of Sites / Reviewed: 1 / 1  
Month of Review: February 2020

**Commendations**

- \* The staff was eager to meet all program requirements and learn new things associated with the National School Lunch Program.

**General Program Compliance - Evansville Rescue Mission, Inc. (K262)**

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

**Technical Assistance- Food Safety Plan**

It appears there are some pages of the Food Safety Plan that appear to be out of date. Please consider taking the time to update the plan to current standards, updated equipment, and SOPs.

**SNP Administrative Review Findings****Evansville Rescue Mission, Inc. (K262)****Program Year 2020****Youth Care Center (Z136)**

500 E Walnut  
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**Food Service Contact**

Mr. Matthew Gresock  
Food Supervisor  
(812) 421-3800

Month of Review: February 2020

**Meal Counting & Claiming - Youth Care Center (Z136)**

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

**Finding 9000: Meal Counting and Claiming**

The meal counts are taken based on the production of the trays. Since the RCCI works with many different programs, multiple meal logs are completed. However, none of these logs are utilized at the time of service. One resident did not have documentation that meals were served during February due to a new procedure put in place.

**Corrective Action:**

Starting March 11, 2020, the daily census will be printed and completed at the time of service to show meal counts for each resident. Additional response is not required.

**Technical Assistance:**

This finding and requirements were discussed with the executive director on the day of the review. The reviewer provided technical assistance on the procedure for meal counting.

**Meal Components & Quantities - Youth Care Center (Z136)**

401. *Day of Review- all meals observed and counted for reimbursement contained all of the required meal components*

**Technical Assistance- Meal Pattern when Serving**

The reviewer provided technical assistance with the site staff to have residents take all components. Since the site is not offer vs. serve, all items need to be given to the residents. If someone refuses an item or tray, then it cannot be counted as a reimbursable meal.

410. *Review Period- planned menu quantities meet the meal pattern requirements*

**Finding 9000: Food Production Records**

Food production records being used are incomplete. The food production is missing the following recorded data:

- The column of total purchase units is missing
- How the item credits into the meal pattern is missing

**Corrective Action:**

Food Production records provides a record that meal requirements were met for reimbursable meals, ensures that all menu items are served in the correct serving size, and enough food was prepared. For corrective action, the food service director and site staff are required to complete the Food Production Record course located in the blackboard inTEAM. Please submit the sign-in sheet for attendance and the certificate of completion. Also, please provide one week of completed food production records.

**Technical Assistance:**

This finding and requirements were discussed with the food service director and site staff on the day of review.

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. \*Repeat Finding**

Productions records were reviewed for the Review Period to determine whether the portion sizes of meal components from

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the planned menu and served during the Review Period meet the minimum meal pattern requirements for the age/grade group(s) being served. Meals served with insufficient portion size or insufficient quantities of meal components are incomplete and are not reimbursable.

-Insufficient grain for one day resulting in 28 meals being disallowed at lunch. The hamburger bun is a creditable 1.5 oz. /equivalent and the menu did not have another grain offered with the meal.

**Corrective Action:**

The menu planner has revised the weekly menu cycles that contain only the hamburger bun as the grain option to include bagged grain-based chips to increase the grain component offering. Additional response is not required.

**Technical Assistance:**

This finding and requirements were discussed with the food service director on the day of review. The reviewer looked at the menu cycles with the FSD to identify other days that might contain insufficient grains.

**General Program Compliance - Youth Care Center (Z136)***1409. On-site or off-site storage violations were observed***Finding 9150: Storage violations were observed.**

The SFA must ensure that all of its facilities for the handling, storage, and distribution of purchased and donated foods are properly safeguarded against theft, spoilage, and other loss.

-All food is not stored at least 6 inches off the floor.

**Corrective Action:**

All food safety violations need to be corrected. For corrective action, the staff is required to complete the Food Safety Basics training located in the inTEAM blackboard. Please provide the training certificate from inTEAM and the staff sign-in sheet that completed the training.

**Technical Assistance:**

This finding and requirements were discussed with the food service director on the day of review.