



SNP Administrative Review Findings
Program Year 2022

Frankton-Lapel Community Schools (5245)

Frankton-Lapel Community Schools (5245)
7916 West 300 North
Anderson, IN 46011-9129

Food Service Contact
Mrs. Ruth A Iser
Food Service Director
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Executive Contact
Mr. Robert Fields
Superintendent
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No. of Sites / Reviewed: 5 / 1
Month of Review: January 2022

Commendations

- * Frankton-Lapel Community Schools food service staff are to be commended for their diligent efforts to feed Indiana children, while at the same time following the ongoing changes of the Child Nutrition Program Guidelines during the pandemic. The field specialist appreciates the staff being well organized and prepared for the SNP Administrative Review.

Resource Management Comprehensive Review - Frankton-Lapel Community Schools (5245)

767. Nonprogram Revenue and Food Cost Ratio

Technical Assistance:

Technical assistance was conducted on increasing a la carte prices to ensure that the nonprogram food revenue is always greater than the cost. Currently the total cost and incoming revenue almost match.

SNP Administrative Review Findings**Frankton-Lapel Community Schools (5245)****Program Year 2022****Lapel High School (5011)**

7916 West 300 North
Anderson, IN 46011-9129

Food Service Contact

Ms. Shelley Green
Cafeteria Manager
(765) 534-3036

Month of Review: January 2022

Date of Onsite Review: March 1, 2022

Meal Components & Quantities - Lapel High School (5011)

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

Finding 9000: Insufficient Meat/Meat Alternate

An insufficient amount of meat/meat alternate was menued for the beef patty and nacho cheese on the day of lunch review. This was corrected with additional meat/meat alternate being added prior to the lunch service. For grades 9-12, they are to be offered at least two meat/meat alternate ounces daily.

Corrective Action:

Confirm in your submitted corrective action letter that in the future all daily entrée choices will offer sufficient meat/meat alternate ounces daily to ensure that at least 10 meat/meat alternate ounces offered weekly. Menus must be planned to ensure that both the daily and weekly requirements for all components are being met

Technical Assistance:

Technical assistance was conducted on this finding.

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

Finding 9000: Daily Production Record Details

The daily production records are not always fully completed with required details. When completed correctly, daily production records help confirm that daily and weekly requirements are being followed and serve as a guide for forecasting the amounts needed to be prepared when serving that same menu again. It is imperative that the records are fully completed for each food item served each day.

Corrective Action:

With your corrective action letter, submit one week of both a breakfast and lunch daily production record confirming all applicable parts are being completed as required. Confirm that all employees have been trained to fully complete production records and the manager will review them daily as a part of daily duties.

Technical Assistance:

Technical assistance was conducted on this specific finding.

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

Finding 9000: Weekly Minimums for Meat/Meat alternates Insufficient

The minimum weekly grain and meat/meat alternate serving size requirement were not met for 9-12 grades for the week submitted for the lunch menu certification. The menu planner must ensure the minimum daily requirements and the minimum weekly requirements are met for all meals served and for each grade group. For grades 9-12, 10 meat/meat alternate ounces and 10 grain ounces at a minimum must be served each week.

Corrective Action:

Confirm in your submitted corrective action letter that for grades 9-12, at least 10 meat/meat alternate ounces and 10 grain ounces at a minimum are served throughout the week. Also, submit your full lunch cycle menus with grains and meat/meat alternates ounces listed for each day.

Technical Assistance:

Technical assistance was conducted on this specific finding.

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

Finding 9000: Standardized Recipes Without Crediting Information

The standardized recipes do not indicate how the recipe contributes to the meal pattern guidelines.

Corrective Action:

Confirm that in the future all standardized recipes have documentation showing how the recipe contributes to the meal pattern guidelines. Submit an example of an updated standardized recipe as an example of compliance.

Technical Assistance:

Technical assistance was conducted on this finding.

411. Review Period- the school has complied with the planned menu, or changes made are acceptable substitutions

Finding 9000: Serving Extra Foods with the Reimbursable Meal

During lunch, additional foods are regularly offered as part of the reimbursable meal. These additional foods increase calories, saturated fats, and/or sodium. When adding extra foods to the daily minimum lunch requirements, the menu planner must take into consideration the calories, saturated fat, and/or sodium limits. Extra foods may diminish student appetites for foods served as a part of the reimbursable meal.

Corrective Action:

Confirm that menus will be planned to take into consideration the calories, saturated fat, and/or sodium limits. Provide proof that planned menus are currently within the calorie range for the grade groups served. Submit the lunch cycle menus to show that menus have been reviewed to ensure compliance with calories, saturated fat and sodium limits.

Technical Assistance:

An extensive technical assistance was conducted on this finding.

General Program Compliance - Lapel High School (5011)

901. On-site monitoring review(s) were completed prior to February 1

Finding 9103: On-site review of the school's meal counting and claiming procedures was not completed prior to February 1.

The SFA did not conduct an on-site or off-site review of the school's meal counting and claiming procedure prior to February 1 of the current Program Year.

Corrective Action:

Confirm that in the future on-site monitor will always be conducted annually prior to February 1st at each school. Conduct this review now and submit the documentation as a part of corrective action.

Technical Assistance:

Technical assistance was conducted on this finding.