



**SNP Administrative Review Findings**

**Group Homes For Children Inc (K255)**

*Program Year 2022*

**Group Homes For Children Inc (K255)**

3307 Longlois Drive  
Lafayette, IN 47904-1719

**Food Service Contact**

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**Executive Contact**

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No. of Sites / Reviewed: 1 / 1  
Month of Review: December 2021

**No Findings during Review**

**SNP Administrative Review Findings**

**Group Homes For Children Inc (K255)**

**Program Year 2022**

**Scholer Home (Z078)**

3307 Longlois Drive  
Lafayette, IN 47904-1719

**Food Service Contact**

Ms. Susie Riley  
Office Manager  
(765) 447-7410

Month of Review: December 2021

Date of Onsite Review: February 5, 2022

**Other Federal Programs - Scholer Home (Z078)**

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

**Finding 9226: Production records do not support planned portion sizes to meet meal pattern component requirements.**

Production records for daily menus do not list each meal component and reflect that the planned portion sizes meet the meal pattern component requirements. On two days during the week of review, one of the components of the After School Snack was recorded as 1/2 cup fruit. When serving fruit as a component of the After School Snack Program, the serving size must be at least 3/4 cup.

**Corrective Action:**

The SFA made the necessary changes to the cycle menu immediately while the SA was on-site during the review. No further action required.

**Meal Components & Quantities - Scholer Home (Z078)**

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

**Finding 9000: Crediting Documentation**

Crediting documentation was not maintained for items served during the week of review. As a reminder, the SFA must maintain crediting documentation to show portion sizes served meet meal pattern requirements.

**Corrective Action:**

The SFA was able to obtain all required crediting documentation necessary for the week of review while the SA was on-site. No further action required.

**Technical Assistance:**

The SFA is reminded to also complete the crediting section of the production records daily with the information obtained from crediting documentation.

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

**Finding 9000: Standardized Recipes**

The SFA does not utilize standardized recipes when preparing foods with more than two ingredients.

**Corrective Action:**

The SFA must create standardized recipes for all foods served containing two ingredients or more. As corrective action, the SFA will complete 'Standardized Recipe' training using the InTeam Training website and submit their training certificate.

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

**Technical Assistance**

When creating menus, it is common to list generic fruit items such as "fresh fruit". The SFA is reminded that when completing daily production records, the actual food item served must be listed specifically (i.e. fresh watermelon).

*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.**

Productions records 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. Meals served with insufficient portion size or insufficient quantities of meal components are incomplete and are not reimbursable. During the week of review for lunch, two days were insufficient for meat/meat alternate and one day was insufficient for grain. Also, the weekly requirement for meat/meat alternate was not met. The SFA must be mindful of daily and weekly component requirements to ensure each student receives a full reimbursable meal.

**Corrective Action:**

The SFA will complete the 'Crediting Series' training module on the InTeam Training website and submit their training certificate as proof of completion.

**Technical Assistance:**

The school was provided technical assistance during the on-site visit.