

SNP Administrative Review Findings

**Indiana Math and Science Academy North
(9895)**

Program Year 2022

**Indiana Math and Science Academy North
(9895)**

7435 N. Keystone Ave
Indianapolis, IN 46240-4367

Food Service Contact

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FSMC: Ceres Food Group

Executive Contact

Mr. Xavier Owens
Principal
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No. of Sites / Reviewed: 1 / 1
Month of Review: March 2022

Meal Counting & Claiming - Indiana Math and Science Academy North (9895)

313. On-site observations validate Off-Site Assessment Tool responses to Meal Counting & Claiming questions and responses demonstrate compliance with FNS requirements

Finding 9007: Meal Counting and Claiming information on the Off-site Assessment Tool not validated, or deficiencies found.

Deficiencies regarding the SFA's Meal Counting & Claiming procedures found on-site: see site level Findings 9066 & 9074.

Corrective Action:

See site level Findings 9066 & 9074.

Program Year 2022**Indiana Math and Science Academy
North (5444)**

7435 N. Keystone Ave
Indianapolis, IN 46240-4367

Food Service Contact

Mrs. Joy Brown
Food Service Director
(317) 537-2473

Month of Review: March 2022

Date of Onsite Review: April 12, 2022

Meal Counting & Claiming - Indiana Math and Science Academy North (5444)

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

Finding 9066: Inaccurate meal counts by eligibility category at the POS.

As observed on the Day of Review, at breakfast, each type of meal service line does not provide an accurate count by eligibility category at the point of service. The teacher recording breakfast meal counts at the front entrance of the building was recording meals before students had a reimbursable meal in hand. Teachers must verify students have a complete reimbursable breakfast meal (all components since not using Offer vs. Serve) before marking the meal in Mealttime.

Corrective Action:

Technical assistance was provided to the teacher at the time of the meal service to ensure students had all components in hand before recording it as a meal in the point-of-sale software. The Food Service Director was onsite at the time to help correct the issue and reinforce the proper point of service procedure. It was decided that all teaching staff would be retrained on recording meals at the point of service during the summer months. No further corrective action is needed. Ongoing compliance will be confirmed by the State Agency field specialist through a future unannounced visit.

325. Review Period- meal counts by category were correctly used in the claim for reimbursement

Finding 9074: School's meal counts by category not used correctly in the SFA's claim for reimbursement.

The SFA's claim for the school for the Review Period does not match the State agency's validated meal counts by category for the school for the Review Period. Two adult meals were included in the monthly claim for reimbursement. Adult meals are not reimbursable. The problem is considered systemic because the contributing factors are built into the process and would likely recur if the process is not changed. A second review of the monthly meal counts is warranted prior to submitting the claim to ensure the counts are accurate and do not include any adult meals.

Corrective Action:

The difference between the SFA Count and the State agency validated count, by category, is documented. As corrective action, the Food Service Director agreed to have a second individual, the onsite food service operations monitor, check the meal counts for accuracy before the monthly claim is filed by the FSD. In addition, the March 2022 claim was revised, and the two adult meals were removed from the total student lunch count. No further corrective action is needed.

Meal Components & Quantities - Indiana Math and Science Academy North (5444)

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.

Production 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. At breakfast, the Nutri-grain bar only credits as .75 oz grain equivalent; due to this, over the course of the week, the minimum grain requirement was not met. At lunch, production records indicated that the serving size for the meat sauce served on 3/9/22 was 2 oz. According to the standardized recipe, this only credits as 1 oz meat/meat alternate; due to this, over the course of the week, the minimum meat/meat alternate was not met for grades 9-12.

Program Year 2022**Corrective Action:**

The meal pattern findings were discussed with the Ceres/Taher Registered Dietitian/menu planner while onsite to ensure that all components meet both the daily and weekly serving sizes. She acknowledged that the April menus would be updated to remove the Nutri-grain bar from the menu and replaced with a 2 oz equivalent grain item. In addition, kitchen staff will be retrained in how to properly follow standardized recipes and accurately record serving sizes on the production records. No further corrective action is needed.

Technical Assistance:

Ceres/Taher provides standardized recipes for all scratch-made menu items, including spaghetti meat sauce & taco meat. The importance of following the standardized recipes as written was discussed with the menu planner and kitchen staff. Production records should then state the actual serving size offered to each age group, not just state the meal pattern reference of "2 oz" of meat/meat alternate.

500. Day of Review- Offer vs. Serve was properly implemented**Finding 9078: School is not properly implementing Offer vs. Serve.**

As observed on the Day of Review in the High School cafeteria only, one or more teachers serving as the cashiers did not demonstrate a clear understanding of Offer vs. Serve and its requirements. Where a student selected a reimbursable meal, the student was made to select an additional item(s).

Corrective Action:

Offer vs. Serve allows students to decline one or two meal components they do not intend to eat, helps prevent food waste, and helps lower food cost. A reimbursable meal contains 1/2 cup fruit or vegetable plus at least two other components. Offering a choice within components is different from implementing Offer vs. Serve. As corrective action, the Food Service Director will provide additional Offer vs. Serve training for all teaching staff who serve as cashiers during the meal service. Training will take place during the summer months. Ongoing compliance will be confirmed by the State Agency field specialist through a future unannounced visit.

502. Day of Review- signage explaining the OVS reimbursable meal was posted near/at the beginning of the service line**Technical Assistance: Reimbursable Meal Signage****Technical Assistance:**

An abundance of reimbursable meal signage is posted, but it is recommended to eliminate some of the redundant posters and/or reorganize them better along the serving line to help students with their choices. Vegetable and fruit servings are in 1/2 cup portions and students are allowed to take up to two vegetables and up to two fruits with their meal at lunch. It would be nice to have signs that read "Two Vegetables Come with a Meal" and "Two Fruits Come with a Meal" to make it clear for students who want to take the maximum allowable with a reimbursable meal.

General Program Compliance - Indiana Math and Science Academy North (5444)***1300. Potable water is free and available to all students during lunch and breakfast*****Finding 9164: Free potable water is not available to all students for lunch in each location where lunches are served during the meal service. and for breakfast (when breakfast is served in the cafeteria)**

Due to the pandemic, students are not allowed to use the water fountain in the younger elementary students' cafeteria. There are no nearby water fountains/bottle filler stations outside the elementary cafeteria or the middle/high school cafeteria to help meet this requirement.

Program Year 2022**Corrective Action:**

The location of the potable water must be in the meal service area or immediately adjacent to the meal service area. Ongoing compliance will be confirmed by the State Agency field specialist through a future unannounced visit.

Technical Assistance:

Options for providing water to students during the meal service periods, such as using pitchers or insulated dispensers & providing cups, were discussed with the Food Service Director.

1409. On-site or off-site storage violations were observed**Finding 9150: Storage violations were observed.**

The SFA must ensure that all facilities for the handling, storage, and distribution of purchased and donated foods are properly safeguarded against theft, spoilage, and other loss. There was a case of salad dressing with severe water intrusion being stored with all other products. Items that show water intrusion/visible spoilage and/or dented cans should be rejected upon receiving. In addition, cases of canned commodity goods are being stored out in the cafeterias and accessible to students, instructional staff, and/or visitors at the school.

Corrective Action:

The case of salad dressing was discarded while field specialist was onsite. Ideas for safeguarding the canned commodity goods were discussed with the Food Service Director. No further corrective action is needed.

Technical Assistance:

It is recommended to relocate the cases of canned commodity goods to behind the service line or purchase locking shelving/cages to prevent theft or damage to canned items.