

Indianapolis Academy of Excellence (9780)
1145 E 22nd Street
Indianapolis, IN 46202-1847

Food Service Contact
Mrs. Tara Gustin
Executive Director
(317) 653-4009
FSMC: Beach Bound Catering

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No. of Sites / Reviewed: 1 / 1

General Program Compliance - Indianapolis Academy of Excellence (9780)

810. Non-discrimination on appropriate Program materials?

Finding 9000: Other Finding

The incorrect non-discrimination statement was used on program materials.

Corrective Action:

The SFA wrote down the correct non-discrimination to include on all program materials.

Technical Assistance:

The SA reviewer showed the SFA how to access the non-discrimination statement and when to use the short and full statements.

1400. Food safety plan – contain required elements, copy available at each school?

Finding 9143: A copy of the written food safety plan is not available at each school.

Corrective Action:

The SFA printed off a copy of the food safety plan template from the IDOE website. The SFA will use this plan as a starting point for compliance.

Technical Assistance:

The state agency reviewer discussed the requirements for obtaining and utilizing a food safety plan. Additionally, she showed the SFA how to access it on the IDOE website.

Indianapolis Academy of Excellence
(5761)
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Food Service Contact
Mr. Dan Ulrey
Food Service Manager
(317) 653-4009

Meal Counting & Claiming - Indianapolis Academy of Excellence (5761)

318. *DOR - accurate meal counts by category at POS? Enter data.*

Finding 9000: Other Finding

Meals are not counted at the Point of Service.
Edit Checks were not performed as required.

Corrective Action:

The SFA needs to develop a meal counting procedure that will ensure that meals are counted as they are received by students. This will ensure accuracy and compliance with the program requirements. The SFA will start utilizing the Edit Check form to track monthly meal counts.

Technical Assistance:

The state agency reviewer provided technical assistance on the correct way to document meals at the P.O.S. Additionally, the state agency reviewer showed the SFA how to access the Edit Check form and instructions.

325. *Review Period meal counts by category correctly used in the claim? Enter data.*

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

The sum of the school's daily meal counts by category for the review period does not match the State agency's validated meal counts for the school for the review period. 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. The SFA claimed meals during Fall break, and they were not approved to do so.

Corrective Action:

The difference between the SFA Count and the State agency validated count, by category, is documented on S-1.

Technical Assistance:

The state agency (SA) reviewer is providing TA on what is allowable for SFAs to claim for reimbursement. Additionally, the SA reviewer provided the SFA with information on the SFSP for future purposes.

Meal Components & Quantities - Indianapolis Academy of Excellence (5761)

410. *Review period menus and production records - Quantities and meal pattern requirements met? Enter data.*

Finding 9000: Other Finding

Proper crediting information was not available for some menu items.

Corrective Action:

Standardized recipes must be used for recipes with more than one ingredient. Additionally, CN Labels must come from the manufacturer and not the vendor.

Technical Assistance:

The state agency reviewer provided the SFA with technical assistance on these matters.

General Program Compliance - Indianapolis Academy of Excellence (5761)

1406. *SFA written food safety plan implemented?*

Finding 9148: Observations on the Day of Review do not indicate compliance with the SFA's written food safety plan.

Proper HACCP principles not observed: improper or insufficient personal hygiene - missing hairnets, ungloved hands, insufficient hand washing.

Corrective Action:

The SFA printed off a copy of the food safety plan template from the IDOE website. Please complete the template and make certain that proper sanitation practices are implemented by all staff members.

1407. Temperature logs 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:

Corrective Action:

The SFA will need to start tracking food temperatures for meals served during breakfast and lunch. The SFA needs to show proof to the SA once this practice is in place (within 30 days of receiving their review letter).

Technical Assistance:

The SA reviewer discussed this requirement with the cafeteria manager, and informed him that temps can be documented on the production records each day.