

SNP Administrative Review Findings**Program Year 2020****Inspire Academy (9735)****Inspire Academy (9735)**

2801 E 16th Street
Muncie, IN 47302-4719

Food Service Contact

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No. of Sites / Reviewed: 1 / 1
Month of Review: November 2019

Resource Management Comprehensive Review - Inspire Academy (9735)**763. NonProgram Food Participation****Finding: Nonprogram Foods Revenue**

The SFA has no procedure in place to ensure that all funds received from the sale of nonprogram foods were deposited into the SFA's nonprofit school food service account.

Corrective Action:

Confirm in your corrective action letter that an accounting procedure is now in place to ensure funds received from the sale of nonprogram foods will be deposited into the SFA's nonprofit school food service account.

Technical Assistance:

A technical assistance was conducted regarding this specific finding.

765. Adult Meals**Finding: Providing Adult Meals At No Charge**

During last school year adult meals were provided at no costs. SFAs may not use federal reimbursements received for participating in USDA programs to feed adults. Therefore adult meals that are provided during the participating CNP meals must be tracked and the value of those reimbursed to the food service account.

Corrective Action:

Confirm that in the future whenever adult meals are provided at no cost, the number of these adult will be tracked daily and then a monthly invoice will be prepared showing the value of the adult meals provided and then that invoice amount will be transferred into the food service account. As for last school year, the total of adult breakfasts and lunches served June 1, 2018 through July 1, 2019 must be reimbursed to the food service account.

Technical Assistance:

A technical assistance was conducted on this specific finding.

SNP Administrative Review Findings

Inspire Academy (9735)

Program Year 2020

Inspire Academy (1518)

2801 E 16th Street
Muncie, IN 47302-4719

Food Service Contact

Ms. Wanda Ellis
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(360) 627-1145

Month of Review: November 2019

Date of Onsite Review: January 10, 2020

Meal Components & Quantities - Inspire Academy (1518)

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

Finding: Meat/Meat Alternate Weekly Requirement

For the grades K through 8 lunch week submitted for menu certification, only eight ounces of meat/meat alternate were found to offered. While the daily requirement may be met with the current menu, it is necessary to also meet the weekly requirement.

Corrective Action:

For grades K-8, the weekly minimum amount of meat/meat alternate ounces is nine ounces. Confirm that moving forward the menu planner will always plan at least nine ounces of meat/meat alternate ounces each week. With your corrective action letter, submit one week of lunch production records that demonstrates this requirement is understood and is being met.

Technical Assistance:

A technical assistance was conducted regarding this specific finding while onsite.

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

Finding: Production Records

The initial breakfast and lunch daily production records submitted for the menu certification were found to be vague in many areas. Since the meal service reviews noted all requirements were being followed, a request was made to complete the production records with all details for the following week and the menu certification would then be completed at that time.

Corrective Action:

The newly submitted daily production records included all specific details about foods served to meet both breakfast and lunch meal pattern requirements.

NO FURTHER ACTION IS REQUIRED.

Technical Assistance:

A technical assistance was conducted regarding completing production records while onsite.

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

Finding: Sweet Grains Weekly Requirement

The amount of sweet grains served for the first submitted menu certification week exceeded the maximum two ounces.

Corrective Action:

No more than two grain ounces of sweet grains are allowed to be served throughout a lunch. With your corrective action letter, submit one week of lunch production records that demonstrates this requirement is understood and is being met. Also, confirm that in the future that no more than two ounces of sweet grains will be offered weekly.

Technical Assistance:

While onsite, a technical assistance was conducted regarding this specific finding.