



SNP Administrative Review Findings

Islamic Academy of Indianapolis (K416)

Program Year 2024

Islamic Academy of Indianapolis (K416)

711 South High School Rd.
Indianapolis, IN 46241-1121

Food Service Contact

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FSMC: SSD Management

Executive Contact

Mrs. Emaa Mahariq
Principal
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No. of Sites / Reviewed: 1 / 1
Month of Review: September 2023

Commendations

- * The staff did a great job organizing and preparing for the Administrative Review. In addition, all staff was available to learn throughout the day while the review was conducted. This allowed the review to be completed quickly.
- * The review documents were very well organized.
- * The director and staff were very professional and conscientious about meeting the School Nutrition Program Requirements.

General Program Compliance - Islamic Academy of Indianapolis (K416)

810. *The USDA non-discrimination statement is on appropriate Program materials*

Finding 9000: Use of non-discrimination statement

The nondiscrimination statement should be included on any material that mentions the program. This includes the coffee with principal flyer and parent reminder letters.

Corrective Action:

As corrective action, the SFA ensured that the statement will be included on all materials going forward. **This was understood and no additional response is needed.**

Technical Assistance:

Technical assistance was provided on the day of review. No additional response required.

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(C513)

711 South High School Rd.
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Food Service Contact

Mrs. Emaa Mahariq
Principal
(317) 820-5777

Month of Review: September 2023

Date of Onsite Review: October 24, 2023

Meal Counting & Claiming - Islamic Academy of Indianapolis (C513)

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. The problem is considered systemic because the contributing factors are built into the process and would likely recur if the process is not changed. The claim for reimbursement was inaccurate for NSLP and SBP due to missing formulas within the meal count spreadsheet.

Corrective Action:

As corrective action the SFA has updated the consolidation spreadsheet to ensure the addition formulas are accurate and locked to ensure they cannot be deleted. A copy of the corrected spreadsheet has been provided as corrective action.

Additional response is not required.

Technical Assistance:

Reviewers worked with the SFA to update the consolidation spreadsheet on the day of the review.

Meal Components & Quantities - Islamic Academy of Indianapolis (C513)

401. Day of Review- all meals observed and counted for reimbursement contained all of the required meal components

Technical Assistance: Meal Components

As a reminder, students who are tardy and want breakfast must receive the full breakfast meal to be claimed for reimbursement. If they do not want the full meal, they can take items from the share table.

402. Day of Review- the minimum daily quantity requirements are met for the age/grade group being served

Technical Assistance: Crediting

Please ensure that product formulation statements or CN labels from the manufacturer are provided. Documentation from the vendor is not acceptable unless the item is a vendor product.

403. Day of Review- fluid milk (or allowable substitutions) was available in at least two allowable varieties throughout the serving period on all meal service lines

Finding 9000: Pre-K Meal pattern Issues

Pre-k was not comingled and received chocolate milk. As a requirement for the Pre-k meal pattern, if pre-k students are not comingled with other grade groups, they must follow the pre-k meal pattern. The meal pattern requires that pre-k students only receive 1% milk.

Corrective Action:

Please explain if the pre-k students will be comingled with the other grade groups or if they will be eating separately.

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Technical Assistance:

Technical assistance was provided on the day of the review.

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

Technical Assistance: Meal Components

While it is allowable to meet the "other" vegetable subgroup requirement with additional amounts from the dark green, legume, and red-orange subgroups, it is recommended to do so with different vegetables than the options already served. This will allow for better variety of vegetable options throughout the week.

General Program Compliance - Islamic Academy of Indianapolis (C513)

1406. *The most recent food safety inspection report is posted in a publicly visible location*

Finding 9147: Most recent food safety inspection report is not posted in a publicly visible location.

An outdated inspection was posted in the kitchen.

Corrective Action:

As corrective action the director posted a copy of the most current health inspection next to the serving line window. Updated copies of the health inspections will be posted as they become available. **Additional response is not required.**

Technical Assistance:

The requirement to post a copy of the most current health inspection was explained to the director the day of review.

1407. *SFA written food safety plan is 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: food preparation and service areas unclean as tables were not washed between meal periods.

Corrective Action:

As corrective action the director has instructed the food service staff to clean tables between each service. Additionally, the staff member will take the ICN food safety training to ensure safe food practices are used going forward. **Provide a copy of the certificate upon completion of the ICN training as corrective action.**

Technical Assistance:

Food safety requirements were discussed with the director the day of review.

1408. *Temperature logs are 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: equipment

Corrective Action:

As corrective action the director instructed the food service staff to begin using temperature logs for all equipment. This was discussed and understood. **No additional response required.**

Technical Assistance:

Technical assistance was provided on the day of the review.