

SNP Administrative Review Findings

Joshua Academy Charter School (9495)

Program Year 2024

Joshua Academy Charter School (9495)

1230 E Illinois Street
Evansville, IN 47711-5745

Food Service Contact

Mrs. Sandy Byers
Finance Manager
(812) 401-6300
sbyers@joshuaacademy.com
FSMC: Aramark

Executive Contact

Mrs. Arvineda McDonald
Principal
(812) 401-6300
amcdonald@joshuaacademy.com

No. of Sites / Reviewed: 1 / 1
Month of Review: October 2023

Commendations

- * The FFVP coordinator thoroughly researches facts for the upcoming fruit and vegetable selections. The students were excited to participate and learn facts about what they were tasting. Some classes turned the nutrition facts and history about rainbow carrots into an assignment; some played a short video while others had dialogue during consumption.
- * The food service staff did a terrific job planning, organizing, and preparing for their 2024 Administrative Review. The staff was very professional and conscientious about meeting the School Nutrition Program requirements.

Resource Management Comprehensive Review - Joshua Academy Charter School (9495)

771. Indirect Cost Consistency

Technical Assistance- Indirect Cost Calculation across other Programs

The finance manager was reminded to classify all similar costs consistently. The same cost item incurred under the same circumstances must be treated consistently as direct or indirect in all activities in which the school incurs that cost. Currently, indirect costs are only calculated for School Nutrition Programs. All programs with restricted and unrestricted rates should be calculated even if they are not charged; documentation should be retained locally.

General Program Compliance - Joshua Academy Charter School (9495)

808. Onsite observations validate Off-Site Assessment Tool responses to Civil Rights questions and responses demonstrate compliance with FNS requirements

Finding 9000: Civil Rights Training- Breakfast in the Classroom

There was no documentation that Civil Rights training had been conducted for some teachers, custodians, and substitutes who administer breakfast in the classroom and FFVP.

Corrective Action:

Anyone monitoring children during meal service falls under the requirement for completing training. **Please submit Civil Rights training documentation for the non-foodservice staff for corrective action.**

SNP Administrative Review Findings

Joshua Academy Charter School (9495)

Program Year 2024

Joshua Academy Charter School (8203)
1230 E Illinois Street
Evansville, IN 47711-5745

Food Service Contact
Mrs. Gina Knop
Kitchen Manager
(812) 401-6300

Month of Review: October 2023

Date of Onsite Review: November 20, 2023

Meal Counting & Claiming - Joshua Academy Charter School (8203)

320. *Day of Review- meal count totals by category are combined and recorded correctly*

Technical Assistance- Recording Adult Breakfast Meals and A La Carte

The meal counter records adult meals and a la carte inconsistently, making the total meals served difficult to determine. During the onsite review, the reviewer provided a CEP count form with spots to record adult meals and a la carte. The school implemented the new form on November 21, 2023.

322. *Review Period- daily meal counts by category do not exceed the number of eligible students by category*

Technical Assistance- Total Number of Student Eligibles

The total number of reported eligible children is from the last day of the month. The total number of eligible children should reflect the highest number of enrolled students on a given day within the month.

General Program Compliance - Joshua Academy Charter School (8203)

1409. *Onsite or off-site storage violations were observed*

Technical Assistance- Meal Service Area Environment

The walls in the cafeteria service area have paint peeling. The flooring is very worn and should be thoroughly cleaned and waxed. While this is not in the meal preparation area, it is not an inviting area for students to receive meals. The appearance of the cafeteria service line can take away from the lunchroom atmosphere. It is recommended to upkeep the building continually. To learn more about smarter lunchroom strategies, please visit <https://healthy-food-choices-in-schools.extension.org/the-60-strategies-of-the-smarter-lunchrooms-scorecard/>.

1409. *Onsite or off-site storage violations were observed*

Finding 9150: Storage violations were observed.

The SFA must ensure that all facilities for the handling, storing, and distributing purchased and donated foods are appropriately safeguarded against theft, spoilage, and other loss.

- An employee was chewing gum while serving lunch.
- The walk-in cooler floor was soiled.

Corrective Action:

The food service director explained the standard operating procedure to the employee regarding food, drinks, and chewing gum. The employee discarded the gum and returned to work. The employees thoroughly cleaned the walk-in cooler floor at the end of service. Additionally, the FSD sent out email communication to the staff, reminding them of standard operating procedures. **Therefore, additional corrective action is not required.**