

SNP Administrative Review Findings**Oaklawn Psychiatric Center Inc (K061)****Program Year 2023****Oaklawn Psychiatric Center Inc (K061)**

1411 Lincolnway West
Mishawaka, IN 46544-1626

Food Service Contact

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

Commendations

- * The staff at Oaklawn Psychiatric Center were a pleasure to work with. They made sure to complete off-site portions of the review quickly and accurately. On-site, they were very prepared and organized, gathering all necessary documentation for the review before the SA arrived, streamlining the review process.
- * Meal observation of breakfast and lunch demonstrated that staff go above and beyond to ensure they provide students with healthy, fresh, and nutritious options each day.

General Program Compliance - Oaklawn Psychiatric Center Inc (K061)

1400. *The written food safety plan contains required elements and a copy is available at each school*

Technical Assistance

The food safety plan reviewed contained the required elements but could use a bit of updating. The SA provided sponsor with the most recent Food Safety Plan template and resources for Standard Operating Procedures. They will review their plan and make updates as needed.

SNP Administrative Review Findings

Oaklawn Psychiatric Center Inc (K061)

Program Year 2023

Oaklawn Psychiatric Center, Inc.
(7467)
1411 Lincolnway West
Mishawaka, IN 46544-1626

Food Service Contact
Mrs. Celeste L Rogers
Manager, Food & Nutrition Services
(574) 259-5667

Month of Review: February 2023

Date of Onsite Review: March 28, 2023

Other Federal Programs - Oaklawn Psychiatric Center, Inc. (7467)

11. DOR and Review Period Snacks missing components.

Finding 9000: After School Snack Program

Insufficient component size served during the month of review. One cup of popcorn was served as one of the two components. To credit as one ounce grain equivalent, the serving size for popcorn is three cups. The sponsor was confused between guidelines for ASSP and Smart Snacks.

Corrective Action:

The SFA will revise their ASSP menu and submit one month's menu as corrective action.

Technical Assistance:

The SA provided technical assistance on the difference between ASSP and Smart Snack compliant foods. Also, the sponsor is reminded to list serving sizes for each component served on the menu and production records for the ASSP.

Meal Components & Quantities - Oaklawn Psychiatric Center, Inc. (7467)

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

Finding 9000: Production Records

Production records do not track crediting of foods nor do they track adult meals served. The SFA created their own production record template and this information was not included.

Corrective Action:

The SFA will add crediting and adult meal information to production records moving forward. They will submit 3 days of breakfast and lunch production records as corrective action.

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

Finding 9000: Standardized Recipes

The SFA was not using standardized recipes for all items made from scratch. Also, some recipes that were being used did not contain crediting information.

Corrective Action:

The SFA will submit two newly created standardized recipes to use in their kitchen.

Technical Assistance:

Technical assistance was provided to the SFA regarding requirements of standardized recipes. They were also provided with many resources to locate new standardized recipes and a template to create their own.

410. Review Period- planned menu quantities meet the meal pattern requirements

SNP Administrative Review Findings**Oaklawn Psychiatric Center Inc (K061)****Program Year 2023****Finding 9076: Planned menus served during Review month do not meet portion size/quantity requirements.**

Productions 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. Meals served with insufficient portion size or insufficient quantities of meal components are incomplete and are not reimbursable. The menu planner is reminded to plan menus that meet all components in both the daily and weekly serving sizes. For the week of review, the lunch menu lacked the legume vegetable sub-group and also lacked crediting documentation for one entree served.

Corrective Action:

The SFA was able to adjust their lunch cycle menu to meet vegetable subgroup requirements while the SA was on-site. They have also removed the entree lacking crediting documentation and replaced it with one that is compliant with meal pattern requirements. If these changes are implemented as discussed, no further action is required.

Technical Assistance:

The SFA was provided technical assistance during the on-site visit and reminded to always obtain crediting documentation for all items prior to purchasing or serving to ensure compliance. Also, the food service director and kitchen manager will work together to review menus to ensure all meal pattern requirements are met if changes are made to their approved cycle menu.