

SNP Administrative Review Findings

Reitz Memorial High School (K269)

Program Year 2023

Reitz Memorial High School (K269)

1500 Lincoln Avenue
Evansville, IN 47714-1520

Food Service Contact

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FSMC: Aramark

Executive Contact

Mr. Christian Mocek
President
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No. of Sites / Reviewed: 1 / 1
Month of Review: October 2022

Commendations

- * The outreach on the school website for the nutrition program is easy to find and well planned. The redesign has a cafeteria tab that is easy to find and includes resources and pictures that explain and highlight the program.
- * The benefit issuance was completed with no errors. The food service director should be commended on the successful implementation of this standard.
- * The food service staff goes the extra mile to assemble presentations by arranging items in a bright, colorful display or ensuring the food produced is high quality.

Certification and Benefit Issuance - Reitz Memorial High School (K269)

123. Onsite observations validate Off-Site Assessment Tool responses to Certification and Benefits Issuance questions and responses demonstrate compliance with FNS requirements

Technical Assistance- Free and Reduced Outreach

Some of the outreach was from prior school years for parents regarding free and reduced information. Additionally, the parent letter did not include the student-paid prices for the meal types offered. A best practice for schools should consist of reviewing the information posted on the school website annually to ensure outreach is current. During the onsite review, the school updated the free and reduced outreach on the school website to correspond with the current school year. Furthermore, the food service director updated the parent letter with instructions to include paid prices for breakfast and lunch.

Resource Management - Reitz Memorial High School (K269)

710. SFA provided adult meals?

Finding 9000: Adult Meals

It was observed that adults receive additional items outside the planned meal of the day. The meal option for adults should always be the same as for students. Anything outside of what is offered as part of the meal must be charged a la carte.

Corrective Action:

On December 5, 2022, the principal and director of finance & operations communicated to staff that adult meal offerings would change to the student offerings and that all other items selected would be charged accordingly. This change was effective immediately. Additionally, the food service staff was updated and is in practice to remind adults of items not included in the meal that rings up a la carte. Therefore, additional corrective action is not required.

Resource Management Comprehensive Review - Reitz Memorial High School (K269)

770. Correct Rate/Base Calculation

Finding 9133: SFA did not apply the correct indirect cost rate for the appropriate year.

The SFA indirect cost charge is too high against the direct cost base.

-Indirect Cost Rate provided in the Indirect Cost regulations for the 2022 program year being reviewed: SFA may charge a 10% de minimus rate.

-Indirect Cost Rate used by the SFA for the 2022 program year being reviewed: SFA charged 13.07% on the direct cost base.

Corrective Action:

On December 16, 2022, the Business Manager provided restoration documentation in the amount of \$586.47 from the school's donation fund into the nonprofit food service account. Therefore, additional corrective action is not required.

Technical Assistance:

The reviewer and business manager discussed directly calculating labor to charge to the nonprofit food service account.

General Program Compliance - Reitz Memorial High School (K269)

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

Technical Assistance- Racial/Ethnic Data Collection

After a review of the racial/ethnic categories, it was determined the sponsor needs to add the unknown option for the ethnic section to align with the requirements for FNS 113.1. The school collects the R/E data during enrollment. However, the categories used for DOE state reporting differ from those required for USDA FNS requirements. If the data collection is unable to be aligned, an option would be to have food services have their own collection based on USDA requirements.

1007. Onsite observations validate Off-Site Assessment Tool responses to Local School Wellness Policy questions and responses demonstrate compliance with FNS requirements

Finding 9000: Nutritional Guidelines for all Food and Beverages Sold

After a review of the local school wellness policy, it was determined the language is outdated for the nutritional guidelines for all food and beverages sold relating to High Schools 9-12. The current policy states that at least 50% of all foods and beverages sold outside the reimbursable school meal programs during the school day will meet the nutritional guidelines. All items sold during the school day must meet the dietary guidelines for smart snacks unless a fundraising exemption is used. Additionally, the link for Smarter Lunchroom techniques is broken.

Corrective Action:

The food service director provided written documentation to the reviewer on January 23, 2023, explaining that the local school wellness policy areas identified during the review had been updated. Furthermore, the LSWP would be posted on the school website. Therefore, additional corrective action is not required.

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Reitz Memorial High School (K269)

Program Year 2023

Reitz Memorial High School (D535)

1500 Lincoln Avenue
Evansville, IN 47714-1520

Food Service Contact

Mrs. Mary Beckwith
Food Service Supervisor
(812) 303-0011

Month of Review: October 2022

Date of Onsite Review: November 21, 2022

Meal Components & Quantities - Reitz Memorial High School (D535)

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

Finding 9000: Menuing Juice as part of the fruit and vegetable components

Fruit juice and vegetable juice (including fruit/vegetable juice blends) cannot exceed half of the planned offerings of fruits and vegetables at breakfast during the week. The planned fruit/vegetable component daily is 1 1/4 cups. However, the daily offering of 100% juice is 6oz, which puts the weekly juice offering at 60%.

Corrective Action:

It was observed that most students chose the 6oz juice for the reimbursable meal at breakfast. Therefore, the food service staff has decreased the 6oz juice offering to 4 days to comply with the weekly 50% juice rule. Therefore, additional corrective action is not required.

Technical Assistance:

Serving whole fruits and vegetables (fresh, frozen, canned, and dried) more often than the juice is recommended. This is because juice does not provide the same nutritional benefits as whole fruits and vegetables, which contain fiber, fewer calories, and more nutrients.

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

Technical Assistance- Production Records

Technical Assistance:

The reviewer provided technical assistance to the food service director regarding the total purchase units column on the production record. The total purchase units of food used for preparation on the production records should explain how much food was used to prepare the total servings prepared. The food service staff is currently documenting the purchase units but is not consistently recording how much is being used for preparation.