



SNP Administrative Review Findings

Roncalli High School (K171)

Program Year 2022

Roncalli High School (K171)

3300 Prague Road
Indianapolis, IN 46227-7010

Food Service Contact

Mr. Jeff Richardson
Food Service Director
(317) 788-4099

Executive Contact

Mr. Kevin Banich
Principal
(317) 787-8277

No. of Sites / Reviewed: 1 / 1
Month of Review: October 2021

Resource Management Comprehensive Review - Roncalli High School (K171)

770. Correct Rate/Base Calculation

Indirect Costs

Technical Assistance:

While the SFA charged less than the total allowable amount for the previous school year, the indirect costs charged to the food service account are not charged based on USDA guidance. Non-profit food service accounts should not be charged percentages of bills, instead a total indirect cost amount should be charged to the food service account based on the approved indirect cost rate. For parochial schools, 10% is the maximum indirect cost rate that can be charged. The approved 10% rate can be applied to the total of the expenditures for the year within the food service account minus food and equipment. Schools can charge less than the maximum allowable amount, but not more. Guidance was discussed with staff on-site.

Additional Indirect Cost Guidance: SCNfinance@doe.in.gov please put "Indirect Costs Question" in the subject line so the correct person can reply.

SNP Administrative Review Findings

Roncalli High School (K171)

Program Year 2022

Roncalli High School (C320)

3300 Prague Road
Indianapolis, IN 46227-7010

Food Service Contact

Mr. Jeff Richardson
Food Service Director
(317) 788-4099

Month of Review: October 2021

Date of Onsite Review: November 22, 2021

Meal Components & Quantities - Roncalli High School (C320)

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

Technical Assistance:

Staff didn't fully understand the crediting of the muffin at breakfast. Breakfast staff were used to having a 2oz eq muffin and did not adjust their serving size based on the smaller portion size. This led to offering only 1oz equivalent of grain for the muffin entrée per day which caused the weekly grain requirement to be insufficient. The issue was discussed and will be corrected for future meal service. Students will be able to either take 2 muffins or a muffin and another 1oz grain equivalent item.

404. Day of Review- signage explaining the reimbursable meal was posted near/at the beginning of the service line and did not promote water or any other beverage as an alternative to milk

Technical Assistance:

It may be helpful to update breakfast signage to show that there are mix-and-match options for the 1oz equivalent items. Currently the breakfast signage states to take "one entrée" but when offering 1oz items that can be mix-and-match, students should be informed how to create a reimbursable meal. Pairing items together is also a great way to avoid confusion.

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

Finding 9075: Production records/supporting documentation indicate weekly meal pattern requirements for the age/grade group(s) not met.

Based on a review of production records and other supporting food crediting documentation for 1 week during the Review Period October 2021, some meals served did not meet the appropriate daily and weekly meal pattern requirements for the age/grade group(s) being served. Serving line 1 did not meet the vegetable subgroup requirements. No starchy vegetable was planned or offered.

Corrective Action:

Each meal service line must meet the minimum weekly vegetable subgroup requirements. It was discussed with school staff that fries will be offered on the line one day per week to meet the starchy subgroup requirement. If implemented as discussed, no additional corrective action is required for this finding.

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

Finding 9076: Planned menus served during Review month do not meet portion size/quantity requirements. *Repeat Finding

Productions records were reviewed for the Review Period to determine whether the portion sizes of meal components from

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the planned menu and served met the minimum meal pattern requirements for the age/grade group(s) being served. The recipes used did not meet the correct crediting per amounts listed on the recipe.

Corrective Action:

The SFA must refigure all recipes to ensure proper crediting and yield. The staff and reviewer discussed resources to use to get proper crediting for recipes. Food service staff confirmed understanding of this process. If recipes are reviewed and corrected, no additional response is needed for this finding.

Technical Assistance:

The school should utilize the USDA food Buying Guide to ensure correct amounts are used in the recipe for the number of servings desired and then test the recipe to confirm the correct yield is obtained. The SFA is welcome to send adjusted recipes to the state agency for review to ensure they are correct.

Standardized recipe resources were provided to school staff at the time of review.