

SNP Administrative Review Findings

South Henry School Corp (3415)

Program Year 2022

South Henry School Corp (3415)

6972 South State Road 103
Straughn, IN 47387-9720

Food Service Contact

Mrs. Amy Milner
Business Manager
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Executive Contact

Mr. Jeremy Duncan
Superintendent
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No. of Sites / Reviewed: 2 / 1
Month of Review: December 2021

FSMC: Chartwells

Commendations

- * The South Henry School Corporation's food service staff is commended for their continued diligent efforts put forth to feed Indiana children, while at the same time following the ongoing challenges of the Child Nutrition Program Guidelines during the pandemic. The staff was well organized and prepared for the SNP Administrative Review.

Meal Counting & Claiming - South Henry School Corp (3415)

316. *Meal counts for all schools for the review period were correctly consolidated and claimed by the SFA*

Finding: Edit checks not being compared to ensure meal count accuracy.

At the time of the onsite review, no breakfast or lunch monthly edit checks were being reviewed.

Corrective Action:

Confirm that in the future the monthly edit checks are reviewed to help ensure more meals are not being claimed than you have students eligible.

Technical Assistance:

A technical assistance was conducted on this specific finding.

SNP Administrative Review Findings

South Henry School Corp (3415)

Program Year 2022

Tri-Elementary School (2777)

6972 South State Road 103
Straughn, IN 47387-9720

Food Service Contact

Mrs. Angie Zentz
Kitchen Manager
(765) 987-7988

Month of Review: December 2021

Date of Onsite Review: February 8, 2022

Meal Components & Quantities - Tri-Elementary School (2777)

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

Finding: Offer vs. Serve

During lunch all meals were creditable, but the cashiers sometimes had the students take additional items that were not always required. The main objective of OVS is to help minimize food waste. By having students take additional food items that are not wanted defeats this objective.

Corrective Action:

Conduct Lunch OVS training with all cashiers and conduct a site review to ensure the OVS procedures are conducted correctly. In your corrective action letter, confirm this training has been completed and cashiers now know understand how to recognize reimbursable meals using OVS.

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

Finding: Insufficient Meat/Meat Alternates on Day of Review

With the daily salad entrée choice, two ounces of meat/meat alternate were planned but only one ounce was being served during the on-site lunch service review. Due to this same salad entrée choice being offered for the lunch week submitted for menu certification, the meat/meat alternate ounces were insufficient. If a student was to select this one entrée choice daily for an entire week, they would only receive five meat/meat alternate ounces for the week. For grades K-5, menus must be planned to offer at least eight meat/meat alternate ounces weekly.

Corrective Action:

Confirm in your submitted corrective action letter that in the future all daily entrée choices will offered sufficient grain ounces to ensure that at least eight meat/meat alternate ounces are offered weekly. Menus must be planned to ensure that both the daily and weekly requirements for all components are being met.

Technical Assistance:

An extensive technical assistance was conducted on this specific finding.

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

Finding: Standardized Recipes Without Crediting Information

Standardized Recipes do not always state how the recipe contributes to the SNP Meal Pattern Guidelines.

Corrective Action:

Confirm that in the future all standardized recipes have documentation indicating how the recipe contributes to the meal pattern guidelines. Submit an example of an updated standardized recipe as an example of compliance.

Technical Assistance:

Technical Assistance was conducted on this finding.

SNP Administrative Review Findings**South Henry School Corp (3415)****Program Year 2022****General Program Compliance - Tri-Elementary School (2777)***1105. Foods and beverages sold to students during the school day meet Smart Snacks standards***Finding: Noncompliant Smart Snack Beverage for Middle School Age Students**

During the on-site observation of lunch, it was noted that beverages were available for purchase from a hallway vending machine to the middle school students. Some of these beverages do not meet the Smart Snack guidelines for this age group. Smart Snacks regulations became effective July 1, 2014. Under these regulations, there are nutrient standards that must be followed for all foods sold to students any place in the school, not just the cafeteria. The SFA should be advised that per the Indiana Smart Snacks fundraiser policy, there is a limit of 2 non-compliant fundraisers per school building per year. SFAs are required to have a person assigned to oversee and a process in place to ensure that limit is not exceeded at each site. All food and beverages sold in any school building during the school day by any organization must be run through the Healthier Generation calculator. The calculator and additional information on the Smart Snacks regulations can be found on our website: <https://www.in.gov/doe/nutrition/smart-snacks-in-schools/>. The documentation showing compliance must be printed out and retained as part of the Smart Snack compliance protocol.

Corrective Action:

It is the School Food Authority's responsibility to ensure that Smart Snacks compliance is enforced. A person from the school corporation should be designated as the Smart Snacks compliance officer and should enter, organize, and retain product compliance records from the calculator as proof of compliance. The designated person should also approve and track any non-exempt fundraisers to ensure that only two are held per year per school. As a part of the corrective action, please provide the name of the designated Smart Snacks compliance officer as well as written procedures organizations must follow for selling food to students during the school day. In your corrective action, please designate where the records regarding Smart Snacks compliance will be stored, keeping in mind that all records supporting USDA Child Nutrition Program compliance must be stored for a minimum of 3 years plus the current year. Lastly, an unannounced follow-up review will be conducted by your field specialist confirming your submitted corrective action. Failure to comply with this requirement, may result in the withholding of USDA Reimbursement.

Technical Assistance:

Technical assistance was conducted with the food service director while on-site

*1408. Temperatures Logs***Finding: Food Temperatures and Documentation**

During the lunch observation, it was noted that the temperatures for the food items sent through the pass thru warmers were not documented on the previous meal service day of 2/7/2022.

Corrective Action:

Temperature testing and documenting of all foods before being served is required for the food safety of the children. Food service staff must be trained on the importance of this requirement. Confirm that in the future all staff will be trained of temperature testing and documenting. A refresher training on this topic at the first of the second semester is highly encouraged.

Technical Assistance:

A technical assistance was conducted while on-site regarding the importance of documenting the tested food temperature.