

**SNP Administrative Review Findings**

**Southeast Fountain School Corp (2455)**

*Program Year 2022*

**Southeast Fountain School Corp (2455)**

744 East US Highway 136  
Veedersburg, IN 47987-8106

**Food Service Contact**

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FSMC: Aramark

**Executive Contact**

Dr. Tania Grimes  
Superintendent  
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No. of Sites / Reviewed: 2 / 1  
Month of Review: April 2022

**Commendations**

- \* The SFA was well prepared for the on-site portion of the Administrative Review. Staff at the Jr-Sr High School were very well trained in program requirements including meal pattern and OVS.

**Resource Management Comprehensive Review - Southeast Fountain School Corp (2455)**

*767. Nonprogram Revenue and Food Cost Ratio*

**Finding 9000: Non-Program Food Revenue**

After completing an analysis of the non-program foods revenue, results show a la carte pricing is not sufficient to cover the cost of non-program foods. A la carte pricing must be increased to become compliant.

**Corrective Action:**

The SFA will evaluate all a la carte pricing and increase as needed for the start of the 2022-2023 school year. No further action required.

**General Program Compliance - Southeast Fountain School Corp (2455)**

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

**Finding 9011: Local School Wellness Policy information on the Off-site Assessment Tool not validated, or deficiencies found.**

Some of the information gathered on the Off-site Assessment Tool regarding the SFA's Local School Wellness Policy could not be validated during on-site observations. Discrepancies or deficiencies found on-site: Incorrect sodium guidelines referenced under Smart Snacks section and section discussing food will not be sold in school stores needs to be updated.

**Corrective Action:**

The SA has provided technical assistance and discussed required changes at length with the SFA and superintendent. Both required changes have been made to the wellness policy and will be approved for implementation at the next school board meeting. No further action required.

*1110. On-site observations validate Off-Site Assessment Tool responses to Smart Snacks questions and responses demonstrate compliance with FNS requirements*

**Finding 9000: Non-Compliant Smart Snacks sold during school day**

During on-site review, the SA observed two LEA-operated school stores selling non-compliant Smart Snack foods and beverages. The school is reminded that all foods sold at school during the school day are required to meet nutrition standards. The Smart Snacks in School regulation applies to foods sold a la carte, in the school store, vending machines, and any other venues where food is sold to students. The school day is defined as midnight the day of instruction until 30 minutes after the school day ends.

**Corrective Action:**

The school store operators were provided technical assistance during the administrative review. The SFA will work with both school store operators to come up with a menu of items that meet Smart Snack requirements and assist them with Smart

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Snack calculations. No further action required.

**Technical Assistance:**

The SFA is reminded the state agency routinely conducts unannounced visits throughout the school year. If school stores are found to sell non-compliant Smart Snack items during future visits, federal reimbursements will be withheld until the site is found to meet regulations.

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**Program Year 2022**

**Fountain Central Jr.-Sr. High (2022)**

744 East US Highway 136  
Veedersburg, IN 47987-8106

**Food Service Contact**

Ms. Jennifer Rice  
Food Service Director  
(765) 294-2216

Month of Review: April 2022

Date of Onsite Review: May 4, 2022

**Meal Components & Quantities - Fountain Central Jr.-Sr. High (2022)**

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

**Finding 9000: Crediting Documentation**

SFA did not retain crediting documentation for all foods served during the week of review. To ensure foods meet meal pattern requirements, crediting documentation should be obtained before the foods are served.

**Corrective Action:**

SFA was able to obtain all required crediting documentation while the SA was on-site. No further action required.

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

**Finding 9000: Production Records**

Production records for the week of review were not completed with all required information. Staff did not track number if items sold to students, adults, and a la carte sales separately. All sales were tracked together as one total.

**Corrective Action:**

The SA provided technical assistance to the SFA/FSMC staff while on-site, explaining how to complete each section properly. The SFA/FSMC understand the requirements and has relayed the information to all staff responsible for completing the production records. There is now a system in place to track this information daily during each meal service on the production record. No further action required.

**General Program Compliance - Fountain Central Jr.-Sr. High (2022)**

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

**Finding 9000: Technical Assistance**

**Technical Assistance:**

The SFA is reminded to train employees to be consistent in dating products as they are received or removed from original packaging. Products should be dated as mm/yy or mm/dd/yy.

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

**Finding 9150: Storage violations were observed.**

The SFA must ensure that all of its facilities for the handling, storage, and distribution of purchased and donated foods are properly safeguarded against theft, spoilage, and other loss. Food leftover from breakfast was being cooled in the dry storage area instead of the cooler. Also, leftover foods were stored in non-reusable plastic containers.

**Corrective Action:**

The SFA discarded foods that were being cooled improperly. No further action required.

Foods stored in non-reusable plastic containers were transferred into reusable Cambro containers for storage. No further action required.