

# **Indiana Department of Education**

# **SNP Administrative Review Findings**

**Spirit of God Accelerated Education (K356)** 

Program Year 2017

Spirit of God Accelerated Education (K356) 1010 Roosevelt St

Gary, IN 46404-2316

**Food Service Contact** 

Mrs. Gwendolyn Hudson Principal

(219) 944-1743

FSMC: Lunch At Hand/EAT

**Executive Contact** 

Mrs. Gwendolyn Hudson

Principal (219) 944-1743

No. of Sites / Reviewed: 1 / 1

# **General Program Compliance - Spirit of God Accelerated Education (K356)**

810. Non-discrimination on appropriate Program materials?

The long non-discrimination statement needs to be on appropriate materials, which includes the school website

### **Corrective Action:**

They currently don't have a school website, but one is being worked on, and it will be added when it is up and running.

## **Technical Assistance:**

Left the most recent statements with school staff to use.

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# **Indiana Department of Education**

### **SNP Administrative Review Findings**

**Spirit of God Accelerated Education (K356)** 

Program Year 2017

Spirit of God Accelerated Education (B928) 1010 Roosevelt St Gary, IN 46404-2316 Food Service Contact Mrs. Gwendolyn Hudson Principal (219) 944-1743

### Other Federal Programs - Spirit of God Accelerated Education (B928)

6. Day of review Menu, Meal Patterns, Production records.

Production records for daily menus do list each meal component but reflect that the planned portion sizes did not meet the meal pattern component requirements on all days.

#### **Corrective Action:**

If using fruit or vegetables (and only one other component), need to provide 3/4 cup. No further action is necessary at this time.

#### **Technical Assistance:**

Most days three items were provided, but there was one day when it was only the 1/2 cup and a grain (6 snacks would be disallowed)

### **General Program Compliance - Spirit of God Accelerated Education (B928)**

### 1407. Temperature logs available?

FNS requires each school in the SFA to maintain temperature logs for a period of six months. Refrig/freezer temps are being recorded, but not foods just before serving.

### **Corrective Action:**

Kitchen staff is taking food temps, just hasn't been recording it.

We discussed that she could just record the temp on the delivery slips.

No further action is needed.

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