

SNP Administrative Review Findings**St Lawrence School (K052)***Program Year 2024***St Lawrence School (K052)**

524 Walnut St
Lawrenceburg, IN 47025-2496

Food Service Contact

Mrs. Amy M Thornton
Food Service Manager
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Executive Contact

Mr. Randy Dennis
Principal
(812) 537-3690
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No. of Sites / Reviewed: 1 / 1
Month of Review: October 2023

Commendations

- * The foodservice director was prepared and organized for the Administrative Review (AR). She is proactive and demonstrated the desire to run a compliant program. The foodservice staff were kind and interacted with the students.

Technical Assistance

- * Although the County Board of Health accepted the hair being pulled back into a ponytail, better hair restraints would be hairnets, hats, caps, or visors to minimize the opportunity for hair to fall into the food. The Foodservice Director has decided to purchase caps with the school logo.

No Findings during Review

SNP Administrative Review Findings

St Lawrence School (K052)

Program Year 2024

St Lawrence School (A700)

524 Walnut St
Lawrenceburg, IN 47025-2496

Food Service Contact

Mrs. Amy M Thornton
Food Service Manager
(812) 537-3690

Month of Review: October 2023

Date of Onsite Review: November 14, 2023

No Assigned Module - St Lawrence School (A700)

1. SFA Name

Finding 9000: PreK students not co-mingling with other students at lunch are to follow the 3-5 years meal pattern

Chocolate milk is not to be a choice for the PreK students.

Corrective Action:

The Foodservice Director discussed with the principal and the PreK teachers that chocolate milk is no longer available to this age group if they eat in their room. **No further action is needed.**

Technical Assistance:

Technical assistance was provided.

Meal Components & Quantities - St Lawrence School (A700)

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.

Productions records were reviewed for the Review Period to determine whether the portion sizes of meal components from the planned menu and served during the Review Period meet the minimum meal pattern requirements for the K-8 age/grade group being served. The menu planner is reminded to plan menus that meet all components in both the daily and weekly serving sizes.

Corrective Action:

The FSD recognized that the vegetable for one day was 1/2 cup and not the 3/4 cup required serving size. The meal in error was the breakfast for lunch meal. She has changed the menu and the production record to be compliant by adding 1/4 cup salsa to the menu. **No further action is needed.**

Technical Assistance:

The school was provided technical assistance during the on-site visit.