

SNP Administrative Review Findings**St Malachy School (K093)****Program Year 2022****St Malachy School (K093)**

7410 N. County Road 1000 E
Brownsburg, IN 46112-9616

Food Service Contact

Mrs. Jackie Murphy
Food Service Director
(317) 852-2242

Executive Contact

Mrs. Saundra Kennison
Principal
(317) 852-2242

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

Commendations:

- A nice entrée variety was offered for students.
- The kitchen was extremely clean.
- Review documents were well organized.

Resource Management Comprehensive Review - St Malachy School (K093)*767. Non-program Revenue and Food Cost Ratio***Finding 9000: Non-program Revenue**

The SFA found that its revenue ratio was less than its food cost ratio.

Corrective Action:

As corrective action the SFA agrees to increase non-program food prices. Using the non-program food revenue tool, it appears increasing a la carte entree price by 25 cents will be sufficient to meet non-program food revenue requirements.

Technical Assistance:

Non-program food revenue requirements were discussed with the director the day of review.

General Program Compliance - St Malachy School (K093)*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.****Technical Assistance:**

In light of exceptional circumstances facing schools this year, the State Agency is providing flexibility regarding wellness policy concerns. Technical assistance has been provided for the SFA with a reminder to update the wellness policy as soon as possible to ensure sufficient wellness standards are set for your students. The policy must be updated to include opportunity for stakeholder participation, address food and beverage marketing, and include a specific timeline for evaluation. Other activities included in the wellness policy must address student wellness rather than staff wellness.

*1602. On-site observations validate Off-Site Assessment Tool responses to SFSP and SBP Outreach questions and responses demonstrate compliance with FNS requirements***Finding 9009: SFSP & SBP Outreach**

Some of the information gathered on the Off-site Assessment Tool regarding the SFA's SFSP & SBP Outreach procedures could not be validated during on-site observations. Discrepancies or deficiencies found on-site: Summer Food Service Program (SFSP) outreach to households was not conducted by the SFA.

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Corrective action required to address discrepancies or deficiencies in the SFA's SFSP & SBP Outreach procedures identified from the Off-site Assessment Tool: Although the SFA does not operate the SFSP, all SFA's operating the School Nutrition Programs must inform households of the availability of SFSP meals through other sponsors. The SFA agrees to conduct outreach at the end of each school year. Additional response is not required.

Technical Assistance:

Technical assistance provided to address discrepancies or deficiencies in the SFA's SFSP & SBP Outreach procedures identified from the Off-site Assessment Tool: The State Agency SFSP website is updated towards the end of May each school year with a link to a map of SFSP sites.

SNP Administrative Review Findings**St Malachy School (K093)***Program Year 2022***St. Malachy School (B285)**7410 N. County Road 1000 E
Brownsburg, IN 46112-9616**Food Service Contact**Mrs. Jackie Murphy
Cafeteria Manager
(317) 852-2242

Month of Review: October 2021

Date of Onsite Review: November 30, 2021

Meal Components & Quantities - St. Malachy School (B285)*402. Day of Review- the minimum daily quantity requirements are met for the age/grade group being served***Finding 9052: Day of Review portion sizes insufficient.**

The salad planned during the month of review was not portioned according to the recipe. Additionally, some ingredient measures were written incorrectly in the recipe. Staff creating the salad used a volume measure for the meat component rather than a weight measure which resulted in insufficient portion. This was observed on the day of review but was corrected prior to meal service.

Corrective Action:

The meat component portion size was corrected the day of review. Staff creating the salads was provided with a demonstration on the difference between weight and volume. The recipe was corrected to accurately reflect weights versus volumes. It is also recommended to complete the INTeam training for weights versus volume. Additional response is not required as sufficient corrections were made.

Technical Assistance:

The school was provided technical assistance during the on-site visit. The reviewer went over crediting documentation for the meat component and demonstrated the difference between the weight and volume of food items.