



Program Year 2018

Thurgood Marshall Leadership Academy
(9740) ****New SFA****
2310 Weisser Park
Ft. Wayne, IN 46803-3462

Food Service Contact
Mr. Hal Stevens
Principal
(260) 755-0193
FSMC: Ceres Food Group

Executive Contact
Mr. Hal Stevens
Principal
(269) 755-0193

No. of Sites / Reviewed: 1 / 1
Month of Review: October 2017

No Findings during SFA Review

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Thurgood Marshall Leadership
Academy (0138)
2310 Weisser Park
Ft. Wayne, IN 46803-3462

Food Service Contact
Mr. Adrian Jones
Cafeteria Manager
(260) 755-0193

Month of Review: October 2017

Date of Onsite Review: November 21, 2017

Meal Counting & Claiming - Thurgood Marshall Leadership Academy (0138)

*318. DOR - accurate meal counts by category at POS? Enter data.***Finding 9066: Inaccurate meal counts by eligibility category at the POS.**

As observed on the Day of Review, each type of meal service line does not provide an accurate count by eligibility category at the point of service. No breakfast meal counts were taken the day of review as students received their meal. Food Service staff count the number of entrée served and records that as the meal count.

Corrective Action:

SFA shall assign a staff member to take meal counts at the point of service. Explain how this procedure is being implemented.

Technical Assistance:

Discussed with Principal the importance of meal counts taken at the point of service

*325. Review Period meal counts by category correctly used in the claim? Enter data.***Finding 9074: School's meal counts by category not used correctly in the SFA's claim for reimbursement.**

The sum of the school's daily meal counts by category for the review period does not match the State agency's validated meal counts for the school for the review period. The SFA's claim for the school for the Review Period does not match the State agency's validated meal counts by category for the school for the Review Period. The problem is considered systemic because the contributing factors are built into the process and would likely recur if the process is not changed.

Corrective Action:

The difference between the SFA Count and the State agency validated count, by category, is documented on S-1.

Technical Assistance:

Discussed with SFA the importance of calculating and recording meal counts accurately. Recommended that two persons review the meal count.

Meal Components & Quantities - Thurgood Marshall Leadership Academy (0138)

*404. DOR - signage explaining reimbursable meal near/at beginning of service line?***Finding 9055: No signage explaining what constitutes a reimbursable meal at beginning of service line.**

As observed on the Day of Review, signage explaining what constitutes a reimbursable meal is not identified near or at the beginning of the meal service line for breakfast

Corrective Action:

SFA shall post signage for breakfast explaining what constitutes a reimbursable meal. Send a photo of the signage to Field Specialist

Technical Assistance:

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

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409. Review period production records/documentation - required meal components offered, daily/weekly requirements met?
Enter data.

Finding 9000: Missing crediting documentation

SFA did not have crediting documentation for the Ham & Cheese Sandwich and the bean & Cheese Chalupa.

Corrective Action:

SFA shall contact manufacturer for documentation or substitute with a product that meets requirements. Documents were emailed from the corporate office. No further action required.

Technical Assistance:

Discussed with food service staff the importance of having crediting documentation for all meat/meat alternates. The CN label must come from the product and not a copy.

410. Review period menus and production records - Quantities and meal pattern requirements met? Enter data.

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 age/grade group(s) being served. Meals served with insufficient portion size or insufficient quantities of meal components are incomplete and are not reimbursable. Recipe for Meat Sauce was not accurately followed for students to receive 2 oz of meat/meat alternate. Staff only used 20 pounds of ground beef and the recipe needed another 5 pounds of ground beef to have 2 oz of meat/meat alternate.

Breakfast cereal was offered daily without another grain choice. Does not meet the weekly requirements.

Corrective Action:

SFA shall document how they have resolved the meat sauce recipe and what extra grains are being served to meet the grain weekly requirement for breakfast.

Technical Assistance:

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

General Program Compliance - Thurgood Marshall Leadership Academy (0138)

1404. Food safety plan - written, copy available?

Finding 9000: TA Food Safety

Technical Assistance:

Food Safety Plan needs to include a list of the equipment in kitchen and recipes divided into process-no cook, same day and complex

1409. Storage violations observed, on-site, off-site?

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. The food storage facility is unclean and has peeling paint. Chemicals are not stored away from food and food-related supplies.

Corrective Action:

SFA shall repair the peeling paint with in the time frame given to them by the Health Department. All chemical products shall be removed from dry storage area. Staff moved product while SA was on-site no further action required.

Technical Assistance:

Discussed with food service staff the importance of not storing chemicals next to food items. Corrected on the spot.

