

SNP Administrative Review Findings

URBAN ACT Academy (9095)

Program Year 2023

URBAN ACT Academy (9095)

1250 East Market Street
Indianapolis, IN 46202-3831

Food Service Contact

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Executive Contact

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Principal
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No. of Sites / Reviewed: 1 / 1
Month of Review: November 2022

Commendations

- * The director ordered extra fruit servings for lunch to ensure more than just dried fruit is available for students at breakfast.

Technical Assistance

- * To ensure all meals are accurately counted, be sure to stop all students in line when a tray needs to be checked more closely.
- * Some students were observed with two juices on their tray. Since a la carte items are not sold, and juice is served daily at breakfast, this would violate the limit of 50% of fruit choices served in the form of juice. Please be sure to explain the limit of one juice per breakfast and inform students that they may also select the fruit choice as well as the juice choice with a breakfast meal.
- * As students are going through the serving line, they must slow down and open their bag for foodservice staff to check to ensure a reimbursable meal is selected.
- * The director was aware of students that did not select a reimbursable meal and did not count the student's food selections as a meal. However, since a la carte purchases are not available at the school, students must select a reimbursable meal to participate in breakfast or lunch. Providing students non-reimbursable meals free of charge is not an allowable expense of the non-profit foodservice account.
- * Avoid using the "choose a drink" verbiage when assisting students in selecting a reimbursable meal. Juice cannot be served in competition with milk as they are separate components. When at all possible, juice should not be included in the same cooler during meal service.
- * When a student is stopped in the line to correct a non-reimbursable meal, make sure all other students are stopped behind them to ensure all meals are checked and counted.
- * The director expressed choking concerns for pre-k students as items such as grapes and hot dogs are offered to them. It was discussed that the staff can cut the foods for students to make it a safer option.

General Program Compliance - URBAN ACT Academy (9095)

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

Summer Food Service Program (SFSP) outreach to households was not conducted by the SFA. Although the SFA does not operate the SFSP, all program sponsors operating School Nutrition Programs must inform households of the availability of SFSP meals through other sponsors. The State Agency provides language through the Weekly Newsletter in early May for sponsors to use to meet this requirement.

Corrective Action:

The SFA agrees to conduct outreach at the end of each school year. The State Agency SFSP website is updated towards the end of May each school year with a link to a map of SFSP open sites. If the SFA agrees to send this information to households at or near the end of the school year, no additional response is required.

Technical Assistance:

Technical assistance provided to address discrepancies or deficiencies in the SFA's SFSP & SBP Outreach procedures.

SNP Administrative Review Findings**URBAN ACT Academy (9095)****Program Year 2023****URBAN ACT Academy (9094)**

1250 East Market Street
Indianapolis, IN 46202-3831

Food Service Contact

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Month of Review: November 2022

Date of Onsite Review: December 7, 2022

Meal Components & Quantities - URBAN ACT Academy (9094)*500. Day of Review- Offer vs. Serve was properly implemented***Finding 9078: School is not properly implementing Offer vs. Serve.**

As observed on the Day of Review, one or more cashiers did not demonstrate a clear understanding of OVS and its requirements. Meals were counted as reimbursable under OVS when a meal was incomplete due to missing the minimum number of required meal components or items. Two breakfast meals did not contain the minimum 3 items.

Corrective Action:

As corrective action meal pattern and OVS training has been completed by foodservice staff. Documentation has been uploaded into the CNPweb AR tool. Additional response is not required.

Technical Assistance:

The school was provided technical assistance during the on-site visit. OVS requirements were discussed with foodservice staff.

*501. Cafeteria staff have been trained on OVS***Finding 9079: Cafeteria staff have not been adequately trained on requirements and implementation of Offer vs. Serve.**

OVS training is required annually for all foodservice staff.

Corrective Action:

As corrective action, OVS training has been taken by foodservice staff and certificates of the training have been submitted to the State Agency. The training documentation has been uploaded into the CNPweb AR tool. Additional response is not required.

Technical Assistance:

The school was provided technical assistance during the on-site visit regarding professional standards requirements, including the requirement to complete annual training on OVS.