



NORTH CAROLINA DEPARTMENT OF PUBLIC INSTRUCTION

Catherine Truitt, *Superintendent of Public Instruction*

www.dpi.nc.gov

STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

Section 207 of the HHFKA amended section 22 of the NSLA (42 U.S.C. 1769c) to require State agencies (SA) to report the results of the administrative review to the public in an accessible, easily understood manner in accordance with guidelines promulgated by the Secretary. Regulations at 7 CFR 210.18(m) requires the SA to post a summary of the most recent final administrative review results for each School Food Authority (SFA) on the SA publicly available website no later than 30 days after the SA provides the results of the administrative review to the SFA. The SA must also make a copy of the final administrative review report available to the public upon request.

School Food Authority (SFA) Name: Wake County Schools

SFA Agreement Number: 920

Date of Administrative Review (Entrance Conference Date): February 13, 2023

Date review results were provided to the SFA: February 24, 2023

General Program Participation

1. What Child Nutrition Programs does the School Food Authority participate in? (Select all that apply)

- ☒ School Breakfast Program
- ☒ National School Lunch Program
- ☒ Fresh Fruit and Vegetable Program
- ☒ Afterschool Snack
- ☐ Special Milk Program
- ☐ Seamless Summer Option

2. Does the School Food Authority operate under any Special Provisions? (Select all that apply)

- ☒ Community Eligibility Provision
- ☐ Special Provision 1
- ☐ Special Provision 2
- ☐ Special Provision 3

Review Findings

3. Were any findings identified during the review of this School Food Authority?

- ☒ Yes ☐ No

4. Is there fiscal action associated with findings identified during the review of this School Food Authority?

- ☐ Yes ☒ No

OFFICE OF SCHOOL NUTRITION

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AN EQUAL OPPORTUNITY/AFFIRMATIVE ACTION EMPLOYER

REVIEW FINDINGS		
A. Program Access and Reimbursement		
YES	NO	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certification and Benefit Issuance – Validation of the SFA’s certification of students’ eligibility for free or reduced-price meals benefits
Finding Detail:		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Verification – Validation of the process used by the SFA to confirm selected students’ eligibility for free and reduced-price meal benefits
Finding Detail: There was an error on two (2) applications out of eighty-four (84) selected for verification that was verified inaccurately. The first application was initially classified and confirmed inaccurately as eligible for free price meal benefits; the reviewer determined this application to be eligible for reduced meal benefits. The second application was initially classified and confirmed inaccurately as eligible for paid price meal benefits; the reviewer determined this application to be eligible for reduced meal benefits.		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Meal Counting and Claiming – Validation of the SFA’s meal counting and claiming system that accurately counts, records, consolidates, and reports the number of reimbursable meals claimed by category
Finding Detail:		

B. Meal Patterns and Nutritional Quality		
YES	NO	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meal Components and Quantities – Validation that meals claimed for reimbursement contain the required meal components and quantities
Finding Detail: Standardized recipes were not being followed as written. At all reviewed schools serving the chef salad, the grain component offered with the chef salad was insufficient to meet the meal pattern requirements for grains. The standardized recipe specifies offering a two (2) ounce equivalent grain item with the salad. Production records indicated on January 17, 2023, only one half (1/2) cup of vegetable was recorded as being offered. A minimum of three quarter (3/4) cup vegetable must be offered daily to students in grades K-5. A three (3) ounce serving of salsa was planned for this day that credits as one half (1/2) cup vegetable, but information for this item was blank on production records. The quantity of fruits and vegetables served on this day supports the number of reimbursable meals claimed. Production Records for two (2) days for the month of review (January 2023) documented insufficient fruit served at breakfast for the K-12 meal pattern. Students must be served 1/2 cup of fruit or vegetable at breakfast. Standardized recipes were not being followed as written. The Pasta Primavera was not prepared according to the recipe, leading to an insufficient portion of the grain, meat/meat alternate, and vegetable components. Standardized recipes were not being followed as written. The Make Your Own Peanut Butter and Jelly box was not prepared according to the recipe, leading to an insufficient portion of meat/meat alternate. A #40 scoop was used to portion the peanut butter instead of the #16 scoop indicated in the recipe.		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Offer versus Serve (OVS) (provision that allows students to decline some of the food components offered) – Validation of the SFA’s compliance with OVS requirements, if applicable
Finding Detail:		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Dietary Specifications and Nutrient Analysis – Validation that meals offered to children through the School Nutrition programs are consistent with federal standards for calories, saturated fat, sodium, and <i>trans</i> fat
Finding Detail:		

C. School Nutrition Environment		
YES	NO	

<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food Safety – Validation that all selected schools meet the food safety and storage requirements, and comply with the Buy American provisions specified by the regulations
Finding Detail: The North Carolina Hazard Analysis Critical Control Point Plan and district's food safety procedures was not properly implemented. The dish sink temperatures and sanitizer concentrations were not recorded for five (5) days during the month of review (January 2023) on the Daily Kitchen Assessment Log. The North Carolina Hazard Analysis Critical Control Point Plan and district's food safety procedures was not properly implemented. Cooling logs were not completed correctly for Time/Temperature Control for Safety food items during the month of review (January 2023) and month onsite (February 2023). Leftover temperatures were not recorded to document these items were cooled to safe temperatures.		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Local School Wellness Policy – Review of the SFA's established Local School Wellness Policy
Finding Detail:		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Competitive Foods – Validation of the SFA's compliance with regulations for all food and beverages to students outside of the reimbursable meal
Finding Detail:		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Professional Standards – Validation of the SFA's compliance with required hiring standards and annual training requirements
Finding Detail:		

D. Civil Rights		
YES	NO	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Civil Rights – Validation of the SFA's compliance with civil rights requirements as applicable to the School Nutrition Programs
Finding Detail:		

E. Resource Management		
YES	NO	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Resource Management – Validation of the SFA's compliance with overall financial health of the School Nutrition Program
Finding:		

<input type="checkbox"/>	<input checked="" type="checkbox"/>	Other – After School Snack Program
Finding Detail:		