

PUBLIC SCHOOLS OF NORTH CAROLINA

DEPARTMENT OF PUBLIC INSTRUCTION | Mark Johnson, Superintendent of Public Instruction WWW.NCPUBLICSCHOOLS.ORG

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: Stanly County Schools
SFA A	greement Number: 840
Date of	Administrative Review (Entrance Conference Date): February 26, 2018
Date re	eview results were provided to the SFA: March 1, 2018
Genera	l 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)
	
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?

SCHOOL NUTRITION SERVICES SCHOOL OPERATIONS DIVISION

REVIEW FINDINGS					
A D.		A seegg and Daimhaussan and			
YES	NO NO	Access and Reimbursement			
		Certification and Benefit Issuance – Validation of the SFA's certification of students' eligibility for free or reduced-price meals benefits			
	\boxtimes	Verification – Validation of the process used by the SFA to confirm selected students' eligibility for free and reduced-price meal benefits			
	\boxtimes	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			
Findir	ng Deta	il:			
D M	Isal Da	ttoma and Nutritional Ovality			
YES	NO	tterns and Nutritional Quality			
		Meal Components and Quantities – Validation that meals claimed for reimbursement contain the required meal components and quantities			
Finding Detail: A review of the breakfast production records did not substantiate the required ½ cup serving of fruit/vegetable were served for all reimbursable breakfast meals claimed on 4 days during the month of review. Production records examined identified missing meal components on the following dates: January 22, 2018 - 68 meals claimed, 28 one-half ½ cup servings of fruit were used; January 30, 2018 - 71 meals claimed, 68 one-half ½ = cup servings of fruit were used; February 22, 2018 - 63 meals claimed, 54 servings of ½ cup fruit were used; February 26, 2018 - 68 meals claimed, 58 one-half ½ cup servings of fruit were used. The potential reclaim of reimbursement for 62 breakfasts missing a fruit serving is \$113.76.					
		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:					
		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 S	ohool N	Tutrition Environment			
YES	NO	ati tion Environment			
		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			
Findir	ng Deta	il: On the day of review, the Reviewer stopped an employee from serving unwrapped			
l l		with bare hands during the breakfast service. NC Food Code Chapter 3-301.11(B) states			
in part, "Except when washing fruits and vegetables, School Nutrition employees may not contact					
exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue,					
spatui	as, tong	gs, single-use gloves, or dispensing equipment." Local School Wellness Policy – Review of the SFA's established Local School			
T2: 1'		Wellness Policy			
Finding Detail:					
		Competitive Foods – Validation of the SFA's compliance with regulations for all food			

		and beverages to students outside of the reimbursable meal			
Finding Detail:					
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		Professional Standards – Validation of the SFA's compliance with required hiring standards and annual training requirements			
Finding Detail:					
D. Civil Rights					
YES	NO				
	\boxtimes	Civil Rights – Validation of the SFA's compliance with civil rights requirements as applicable to the School Nutrition Programs			
Findir	ng Deta	il:			
E. Re	esource	Management			
YES	NO				
		Resource Management – Validation of the SFA's compliance with overall financial health of the School Nutrition Program			
Finding Detail: The price of an adult meal should be sufficient to cover the cost to produce the meal.					
The LEA is not allowed to use Federal funds to subsidize the cost of adult meals. Revenue from each					
adult 1	meal is	\$3.55 with the cost to produce the meal \$3.67 leaving a \$.12 deficit for each meal sold to			
adults in the 2016-2017 school year. The adult meal price was not increased for the 2017-2018 school					
year. During the 2016-2017 school year, 16,944 adult lunches were sold resulting in a \$2,033.28					
shortfall in revenue to cover the costs to produce the meals. During the current school year (August					
2017-April 2018), 13,179 adult lunches were sold resulting in a \$1,581.48 shortfall in revenue to cover					
the cost to produce the meals.					
	\boxtimes	Other			
Finding Detail:					