

## 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: North East Carolina Preparatory  |
|---------|---|
| SFA A   | greement Number: 33A  |
| Date of | f Administrative Review (Entrance Conference Date): April 24, 2017  |
| Date re | eview results were provided to the SFA: May 11, 2017  |
| Genera  | al Program Participation  |
| 1.      | What Child Nutrition Programs does the School Food Authority participate in? (Select all that apply)  |
|         | <ul> <li>School Breakfast Program</li> <li>National School Lunch Program</li> <li>Fresh Fruit and Vegetable Program</li> <li>Afterschool Snack</li> <li>Special Milk Program</li> <li>Seamless Summer Option</li> </ul> |
| 2.      | Does the School Food Authority operate under any Special Provisions? (Select all that apply)  |
|         | <ul> <li>☐ Community Eligibility Provision</li> <li>☐ Special Provision 1</li> <li>☐ Special Provision 2</li> <li>☐ Special Provision 3</li> </ul>  |
| 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.        |                 | Access and Deinshausen and  |  |  |  |  |
| YES         | rogram<br>NO    | Access and Reimbursement  |  |  |  |  |
|             | NO              | Certification and Benefit Issuance – Validation of the SFA's certification of students'   |  |  |  |  |
|             |                 | eligibility for free or reduced-price meals benefits  |  |  |  |  |
| Findir      | ng Deta         | il: All Eligibility activities must be conducted in accordance with the most current edition  |  |  |  |  |
|             |                 | oility Manual for School Meals: Federal Policy for Determining and Verifying Eligibility."  |  |  |  |  |
|             |                 | effit issuance errors were found. The errors are noted below: One (1) eligibility application   |  |  |  |  |
|             |                 | by the School Food Authority (SFA) as Free and was determined by the reviewer to be at  |  |  |  |  |
|             |                 | price level. One (1) eligibility application was marked by the SFA as "DC" (Directly  |  |  |  |  |
|             |                 | d in the computerized point of sale (POS) system as "Free" without supporting on. Two (2) eligibility applications were classified correctly as reduced price eligible, but |  |  |  |  |
|             |                 | ctly keyed in the computerized POS system as eligible for free meal benefits. Note:   |  |  |  |  |
|             |                 | nce errors were corrected immediately. Prior to the reviewers leaving the school, the Point   |  |  |  |  |
|             |                 | ) system was updated to accurately reflect student eligibility status for all students and  |  |  |  |  |
|             |                 | vere notified in writing providing a ten (10) day notice of reduction in benefits due to  |  |  |  |  |
| errors      | found           | during the benefits issuance review. The amount of Federal funds to be reclaimed due to   |  |  |  |  |
|             |                 | enefit issuance is listed below: Early Elementary School (Breakfast - \$9.35, Lunch -   |  |  |  |  |
|             |                 | nentary School (Breakfast - \$30.40, Lunch - \$63.08), Middle/High School (Breakfast -  |  |  |  |  |
|             |                 | - \$28.02). Potential reclaim for eligibility certification and benefit issuance errors for   |  |  |  |  |
|             |                 | als served is assessed in the amount of \$45.05. A reclaim for eligibility certification and  |  |  |  |  |
|             | it issuai       | rice errors for lunch meals served will be assessed in the amount of \$110.66.  Verification – Validation of the process used by the SFA to confirm selected students'      |  |  |  |  |
| $\boxtimes$ |                 | eligibility for free and reduced-price meal benefits  |  |  |  |  |
| Findir      | ng Deta         | il: Eight (8) eligibility applications were verified. Although correctly verified,  |  |  |  |  |
|             | _               | on for the individual applications is inadequate. For each application verified, the school   |  |  |  |  |
|             |                 | e following information on file: Records of the source of information used to verify the  |  |  |  |  |
|             |                 | uch as copies of all relevant correspondence between the households selected for  |  |  |  |  |
|             |                 | nd the school, Notices of adverse action documentation for any change in eligibility as a   |  |  |  |  |
|             |                 | fication, The title, signature of the verifying official and pertinent comments with dates  |  |  |  |  |
|             |                 | t current edition of the Eligibility Manual for School Meals: Determining and Verifying   |  |  |  |  |
| Eligib      | )111ty).        | Meal Counting and Claiming – Validation of the SFA's meal counting and claiming   |  |  |  |  |
|             | $\boxtimes$     | system that accurately counts, records, consolidates, and reports the number of   |  |  |  |  |
|             |                 | reimbursable meals claimed by category  |  |  |  |  |
| Findir      | ng Deta         |   |  |  |  |  |
|             |                 |   |  |  |  |  |
| D 14        | T ID            |   |  |  |  |  |
| YES         | Ieal Pat<br>NO  | tterns and Nutritional Quality  |  |  |  |  |
| 1 ES        |                 | Meal Components and Quantities – Validation that meals claimed for reimbursement  |  |  |  |  |
|             |                 | contain the required meal components and quantities   |  |  |  |  |
| Findir      | ng Deta         | il:   |  |  |  |  |
|             |                 |   |  |  |  |  |
|             |                 | Offer versus Serve (OVS)(provision that allows students to decline some of the food   |  |  |  |  |
|             |                 | <b>components offered)</b> – Validation of the SFA's compliance with OVS requirements, if   |  |  |  |  |
| Findir      | l<br>ng Deta    | applicable il·  |  |  |  |  |
| 1 mull      | Is Deta         | 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   |  |  |  |  |
| Findir      | ng Deta         |   |  |  |  |  |

| 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: Finding 1: Sections of the Central Kitchen HACCP Plan notebook parts 2 and 3 for the 2016-2017 school year have not been completed. The incomplete sections are listed below: HACCP Binder, Part 2, which includes the HACCP Plan Assessment; HACCP Binder, Part 2 Food Safety Team (pgl-1); HACCP Binder, Part 2 Commercial Kitchen School Description (pgs. 2-1 to 2-8) and on page 2-7, list of vendors; HACCP Binder, Part 2 Annual Operations Assessment (pgs. 3-1 to 2-8) and on page 3-4 equipment maintenance schedule, on page 3-8 kitchen cleaning schedule and on page 3-11 health inspections; HACCP Binder, Part 2 Ventication of HACCP Plan (pgs. 2-1 to 2-8) and HACCP Binder, Part 2 Ventication of HACCP Plan (pgs. 2-10 to 2-8) and HACCP Binder, Part 2 Ventication of HACCP Plan (pgs. 2-10 to 2-8) and HACCP Binder, Part 2 Ventication of HACCP Plan (pgs. 2-10 to 2-8) and HACCP Binder, Part 3 Monitoring and Records Keeping Summary (pgs. 2-3). Finding 2: Cooling logs are not completed correctly on a consistent basis. Food is not always cooled to 70 degrees before staff leaves for the day and within the two (2) hour window. Some days, staff are recording temperatures too carly, not at the end of their day, and decisions regarding appropriate corrective action is not taking place. Finding 3: The NC Hazard Analysis Critical Control Points (HACCP) Plan has not been fully implemented. An area requiring attention includes receipt date marking for inventory to include the month, day, and year to meet requirements for First In First Out (FIFO) inventory management. Items in the dry storage, cooler and freezer were dated with the month and day and did not have the year recorded.    Local School Wellness Policy — Review of the SFA's established Local School Wellness Policy   | C. So                  | chool N         | utrition Environment  |  |  |  |  |  |  |
|--|------------------------|-----------------|---|--|--|--|--|--|--|
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| Example   1921   193     |                        |                 |   |  |  |  |  |  |  |
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| Finding 3: The NC Hazard Analysis Critical Control Points (HACCP) Plan has not been fully implemented. An area requiring attention includes receipt date marking for inventory to include month, day, and year to meet requirements for First In First Out (FIFO) inventory management. Items in the dry storage, cooler and freezer were dated with the month and day and did not have the year recorded.   |                        |                 |   |  |  |  |  |  |  |
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| Recorded   Cornel     | month                  | n, day, a       | and year to meet requirements for First In First Out (FIFO) inventory management. Items     |  |  |  |  |  |  |
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| Image  | school                 | l comm          |   |  |  |  |  |  |  |
| Finding Detail:  Professional Standards – Validation of the SFA's compliance with required hiring standards and annual training requirements  Finding Detail:  D. Civil Rights  YES NO  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   |                        |                 |   |  |  |  |  |  |  |
| Professional Standards – Validation of the SFA's compliance with required hiring standards and annual training requirements  Finding Detail:  D. Civil Rights  YES NO  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  |                        |                 |   |  |  |  |  |  |  |
| Standards and annual training requirements   | Findir                 | Finding Detail: |   |  |  |  |  |  |  |
| Finding Detail:  D. Civil Rights  YES NO  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   | $  \Box ]$             |                 |   |  |  |  |  |  |  |
| D. Civil Rights  YES NO  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  | F: ::                  |                 | • .   |  |  |  |  |  |  |
| YES NO  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   | Findir                 | ng Deta         | ıl:   |  |  |  |  |  |  |
| YES       NO         □       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   |                        |                 |   |  |  |  |  |  |  |
| YES NO  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   | D C'                   | .i D            | ,   |  |  |  |  |  |  |
| 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   |                        |                 | nts   |  |  |  |  |  |  |
| applicable to the School Nutrition Programs  Finding Detail:  E. Resource Management  YES NO   | YES                    | NU              | Ciril Distance V. 11.1.4  |  |  |  |  |  |  |
| Finding Detail:  E. Resource Management YES NO   |                        | $\boxtimes$     |   |  |  |  |  |  |  |
| E. Resource Management YES NO  | E: 1'                  |                 |   |  |  |  |  |  |  |
| YES NO   | rindir                 | ng Deta         | II:   |  |  |  |  |  |  |
| YES NO   | E. Resource Management |                 |   |  |  |  |  |  |  |
|  |                        |                 | S C C C C C C C C C C C C C C C C C C C   |  |  |  |  |  |  |
| V     L     TOTAL TO THE STATE OF THE STAT   |                        |                 | Resource Management – Validation of the SFA's compliance with overall financial             |  |  |  |  |  |  |

| health of the School Nutrition Program   |  |  |  |  |  |
|--|--|--|--|--|--|
| Finding Detail: The revenues of School Nutrition funds from Adult Meal Sales were not deposited by |  |  |  |  |  |
| the last business day of the month for October and November, 2016 as required. The written cash    |  |  |  |  |  |
| management procedure does not reference that deposits must be made when cash equals or exceeds two |  |  |  |  |  |
| hundred and fifty dollars (\$250).   |  |  |  |  |  |
| nundred and fifty donars (\$250).  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
| Other Other  |  |  |  |  |  |
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| Finding Detail:  |  |  |  |  |  |
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