



PUBLIC SCHOOLS OF NORTH CAROLINA

DEPARTMENT OF PUBLIC INSTRUCTION | Mark Johnson, *Superintendent of Public Instruction*

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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: Person County Schools

SFA Agreement Number: 730

Date of Administrative Review (Entrance Conference Date): December 12, 2016

Date review results were provided to the SFA: December 15, 2016

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

SCHOOL NUTRITION SERVICES

SCHOOL OPERATIONS DIVISION

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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 type="checkbox"/>	<input checked="" type="checkbox"/>	Verification – Validation of the process used by the SFA to confirm selected students’ eligibility for free and reduced-price 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Meal Components and Quantities – Validation that meals claimed for reimbursement contain the required meal components and quantities
Finding Detail:		
<input checked="" type="checkbox"/>	<input 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: The menu signage for breakfast and lunch is inconsistent at schools and does not always include the following requirements: <ul style="list-style-type: none"> • Signage must be at or near beginning of serving line • Signage must inform students of the minimum number of servings required to be a reimbursable meal • Signage must inform students of the maximum number of servings allowed for each component • Signage must include the requirement for at least a half-cup fruit or vegetable serving 		
<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: At one school, the reviewer observed the following Hazard Analysis and Critical Control Points (HACCP) principle storage violations: <ul style="list-style-type: none"> • Soiled floor, underneath the shelving, in the second walk in cooler adjacent to walk-in freezer. • Containers of melted margarine, shredded cheese, salad dressing, and wrapped sliced turkey meat were not labeled with the name of the contents and date marked. • Employees’ food and beverages were not stored in a designated place on shelves as required. • An appropriate thermometer for monitoring the internal temperature of walk-in coolers and freezer were missing; this can be critical in the event of a power outage. While the reviewer was on-site this violation was corrected. At another school, the temperature of Temperature Controlled for Safety (TCS) foods on the serving line, taken during the long lapse between lunch periods, were not within their safe zone. (Ex: rib sandwich meat was 110 degrees, corn dog nuggets were 130 degrees, chef salads and side salads were 45 degrees). Emphasis should be given to protecting the temperatures as well as quality of food at all times through use of ice, hot-holding cabinets, lids, batch-cooking, etc. The Cooling Log has not been		

used on a regular basis to monitor temperatures of leftover TCS foods when saving them for re-service. Ice scoops were on top of the ice machine on an open tray beside a fan that did not appear to be clean.

At a high school, staff are serving pizza at lunch from pans that are located behind serving lines that should be placed under a sneeze guard since the pizza is served opened faced (i.e. not pre-packaged). The school has 2 milk boxes in which both coolers must have temperatures monitored and documented on the appropriate NC HACCP form. During the review, only 1 milk box was being monitored. There were several canned goods and beverages that were stored in dry storage that did not include the received dates.

<input checked="" type="checkbox"/>	<input type="checkbox"/>	Local School Wellness Policy – Review of the SFA’s established Local School Wellness Policy
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Finding Detail: The Local Wellness Policy (LWP) was originally adopted in 2006 and has not been updated and evaluated since 2012. The Healthy, Hunger-Free Kids Acts of 2010 implemented new Federal requirements for LWP’s, requiring them to be strengthened and included provisions for public input, transparency, full implementation and periodic evaluation. The final ruling on the LWP requires full implementation by June 30, 2017.

The current LWP does not address the following items: Specific measurable goals for 1) Nutrition education, 2) Physical Activity, 3) Nutrition promotion, and 4) Activities that promote student wellness

- Nutrition guidelines for all foods and beverages for sale on the school campus during the school day that are consistent with Federal regulations for: 1) School meal nutrition standards, and 2) Smart Snacks in school nutrition standards
- Policies for other foods and beverages available on the school campus during the school day (e.g., in classroom parties, classroom snacks brought by parents, or other foods given as incentives).
- Policies for food and beverage marketing that allow marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards.
- Description of public involvement, public updates, policy leadership, and evaluation plan.
- Most current assessment of the LWP.

<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
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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
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Finding Detail:

D. Civil Rights

YES	NO	
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<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
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Finding Detail:

E. Resource Management

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

<input type="checkbox"/>	<input checked="" type="checkbox"/>	Other
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Finding Detail: